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## WHILE YOU WAIT

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**Deli Marinated Olives** - Sicilian Tomato **£3.00**

**Artisan Bread** - Olive Oil/ Aged Balsamic **£4.00**

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## TO START

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**Chefs Soup of The Season** - Artisan Bread **£4.95**

**Beetroot & Pumpkin Bruschetta** **£6.50**

**Mezze Plate** - Pimento Houmous-Courgette-Pickle **£6.95**

**Charred Flat Bread-Spiced Tofu** - Guacamole-Sticky Thai Sauce **£6.75**

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## MAIN COURSE

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**Pulled JackFruit (v)** - Halloumi-Kimchi Slaw-Onion-Hirata Bun-Courgette-Black Sesame **£11.50**

**Curried Tofu** - Cauliflower-Corn-Peas-Poppadum's-Spiced Bombay Potato **£11.50**

**Gnoc'n'Cheese** - Gnocchi Vintage Cheese Fondue- Garlic Flat Bread- Crispy Onions **£12.50**

**Courgette Spaghetti** - Pumpkin-Winter Squash- Spinach- Peas-Seeds **£11.25**

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## LEAVES 'N' GREENS

*Sml/Lrg*

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**Vegan Winter Salad** - Pear-Walnuts-Peas-Pumpkin-Squash-Seeds-Dressing **£6/£9**

**MBK Superfood Salad** - Cauliflower-Local Forage Leaf-Sesame-Hot Scotch Dressing-Winter Radish **£6/£9**

**Topper** - Pulled Jackfruit/Tofu/Halloumi/Ash Goats Cheese **£4**

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**DESSERTS - Vegan (All Desserts from the Ala Carte are Vegetarian)**

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<b>Bonnie Bramble Macerated Berries - Prosecco Sorbet-Elderflower Syrup</b>	<b>£6.25</b>
<b>New Lanark Sorbet Selection</b>	<b>£5.25</b>
<b>Lin Gin &amp; Blood Orange Sorbet</b>	<b>£6.25</b>
<b>Vegan Cake - Chocolate</b>	<b>£6.25</b>

**Please advise a member of staff of all allergens or dietary requirements to assist us to prepare your dishes.**