

FINGAL'S VEGAN MENU

FIRST DISHES

Butternut squash velouté, chestnuts & white truffle oil

Beetroot tartare, green apple & chervil vinaigrette

Winter mushroom & spinach **arancini**, saffron mayonnaise

PAIRED WINES 30

Our Sommelier Team can select wines to perfectly match your individual courses.

Try our non-alcoholic wine pairing 25

Please let us know if you have any specific dietary or allergen requirements, we shall be delighted to assist you. Please note our dishes are not produced in an allergen-free environment.

A discretionary service charge of 12.5% will be added to your bill.

MAIN DISHES

East Lothian **cauliflower**, spiced lentils, shiso coulis,
plant-based red wine jus

BBQ **hispi cabbage**, celeriac mousseline, wakame,
yuzu kosho

Linguine, harissa, green olives & capers

SIDE DISHES 5

Sand **carrots** with pomegranate

Fingal **fries**, oregano sea salt

Autumn greens, Fingal XO, horseradish

DESSERTS

Chocolate & **banana cake**, praline, banana sorbet

Coconut **parfait**, lemongrass sorbet, mango &
passion fruit coulis

Trio of sorbets

DESSERT WINE	70ml	125ml
Moscato d'Asti Alasia 2017, Italy	5	7.5
Tokaji Aszú 5 Puttonyos, Hungary	9.5	15.5