

TERRACE CAFÉ

AUTUMN MENU

BREAKFAST

Toasted Oat and Hazelnut Granola Pot  
with apple blackberry compote, honey and yogurt

£5.00 

Morning Bakes
Cinnamon Buns  | Scottish Ham and Cheddar Cheese Twist

£5.25

SANDWICHES

Kitchen Garden Beetroot Hummus  
with roast carrot, chickpea, and mixed leaves

£8.50 

Roasted Chicken and Bacon
with tomato, lettuce, and mayonnaise

£9.50 

Goats Cheese and Mushroom Toastie  
with Kitchen Garden chimichurri

£9.50 

Isle of Mull Cheddar and Ham Toastie

£9.00 

SEASONAL SOUP OF THE DAY

with bread or gluten-free oatcakes and butter
with a homemade savoury scone and butter

£7.50

£8.95

SALAD BOWLS

Roasted Parsnip and Pearl Couscous 
with halloumi and orange

£8.50 

Roasted Kitchen Garden Pumpkin   
with broccoli, plum, pecan, and tahini yogurt

£8.50 

HOMEMADE BAKES

Feta and Spinach Filo Pinwheel 
with hot honey and dressed green leaves

£10.50 

Goats Cheese and Roasted Squash Quiche   
with red onion, pine nuts, dressed leaves, and a potato crust

£12.50 

Black Pudding and Apple Sausage Roll 
with Kitchen Garden beetroot, chilli chutney, and dressed leaves

£9.50 

DIETARY GUIDE



Vegetarian



Vegan



Non-Gluten Containing

CARBON IMPACT



Very Low



Low



Medium



High



Very High

KITCHEN GARDEN

Each year, we harvest over one tonne of seasonal produce grown onsite. Look for the beetroot symbol on our menu to find dishes showcasing ingredients freshly picked from the Garden.



From our organic Kitchen Garden to your plate.

Please ask before you select your food or drink. Our food and drinks are prepared where allergens are present and ingredients change, so please ask every time. Information on the 14 major allergens is available for all our products.