

---

# VEGAN & VEGETARIAN MENU

---

\*Options noted with Vg are suitable for guests who prefer a plant based menu.

ROASTED TOMATO & BASIL BRUSCHETTA,

Toasted Sourdough & Pesto Drizzle (VG)

PORTOBELLO MUSHROOM\*

Stuffed with Ratatouille, Glazed with Brie & Feta Cheese

\*Can be served without Cheese Glaze to be (Vg)

WARM GOATS CHEESE FRITTER SALAD

Seasonal Leaf Salad, Beetroot & Honey Drizzle

SPICY VEGETABLE TACO

Coriander, Garlic Hummus, Roast Vegetables and Siracha Dressing

HOMEMADE SOUP OF THE DAY (VG)

~O~

ROASTED CAULIFLOWER & HAZELNUT CARBONARA

Pasta Tossed in a Spinach Sauce with Spicy Cauliflower Popcorn

AUBERGINE & BLACK BEAN CHILLI

Oven Roasted Aubergine, Turmeric Boiled Rice & Guacamole (VG)

SWEET POTATO & CELERIAC RISOTTO

Charred Stem Broccoli, Roasted Pepper, Chilli Tofu Drizzle (VG)

CHAR-GRILLED HALLOUMI,

Served on Spinach and Mushroom Potato Gnocchi

INDIAN SPICED COURGETTE & AUBERGINE COCONUT CREAM CURRY

Marinated Tofu, Spicy Roasted Chickpeas and Boiled Rice (VG)

PEA & SHALLOT RAVIOLI,

Tossed with Charred Pimentos, Sun blush Tomatoes, Spinach, Garlic & Basil Oil (VG)

~O~

CHOCOLATE & FUDGE GATEAU WITH RASPBERRY SORBET,

Served with Fresh Berries (Vg)

VEGAN VANILLA ICE-CREAM,

Served with Caramelised Pineapple (Vg)

BANOFFEE PIE

Caramelised Bananas, Vegan Vanilla Ice Cream (VG)

\*OPTIONS FROM OUR MAIN DESSERT MENU ARE SUITABLE FOR VEGETARIAN GUESTS\*

**2 COURSE - £29.00 / 3 COURSE - £36.00**

\*Please note: Not all dishes will be available each day, your server will be able to advise on which options are\*  
For full allergen information, or if you have any dietary requirements, please ask your server.  
All Products locally sourced where obtainable. All menus are subject to change.