
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)

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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)

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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 - £28.50 / 3 Course - £35.00

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.