

# Vegan & Vegetarian Menu

## STARTERS

### ROASTED TOMATO & BASIL BRUSCHETTA

Toasted Sourdough & Pesto Drizzle  
G, So VG

### SOUP OF THE EVENING

Freshly Baked Sourdough  
Ce, G, Mu, So VG

### PORTABELLO MUSHROOM

Stuffed with Ratatouille,  
Glazed with a Brie & Herb Oil  
Ce, G, Mu, So V

### WARM GOATS CHEESE FRITTER SALAD

Seasonal Leaf Salad,  
Beetroot & Honey Drizzle  
E, G, M, Mu, So, Df V

### SPICY VEGETABLE TACO

Coriander, Garlic Hummus,  
Stir Fry Vegetables & Sriracha Dressing  
Ce, G, So VG

## MAINS

### CAULIFLOWER & HAZELNUT CARBONARA

Pappardelle Tossed in a Spinach Cream  
with Spicy Cauliflower Popcorn  
Ce, E, G, M, Mu, N, So, Sd V

### SWEET POTATO & CELERIAC RISOTTO

Charred Stem Broccoli, Roasted Pepper, Chilli Tofu Drizzle  
Ce, Mu, So VG

### CHAR-GRILLED HALLOUMI

Spinach & Mushroom Potato Gnocchi  
Ce, E, G, M, Mu, So, Sd V

### INDIAN SPICED COURGETTE & AUBERGINE COCONUT CREAM CURRY

Marinated Tofu, Spicy Roasted Chickpeas & Boiled Rice  
Ce, Mu VG

### PEA & SHALLOT RAVIOLI

Tossed with Charred Pimentos, Sun blush Tomatoes, Spinach,  
Garlic & Basil oil  
Ce, G, Mu, So VG

## DESSERTS

### APPLE TART TATIN

Crispy Baked Apple Galette,  
Vanilla Ice-Cream & Toffee Sauce  
E, G, M V

### WARM CHOCOLATE BROWNIE

Vegan Vanilla Ice Cream & Fresh Berries  
G, So VG

### LEMON SICILIAN MOUSSE

Raspberry Sorbet & Fresh Berries  
G VG

### BANOFFEE PIE

Caramelised Bananas, Vegan Vanilla Ice Cream  
G, So VG

### RASPBERRY & VANILLA PARFAIT

Homemade Honeycomb, Vanilla Marshmallows  
Raspberry Coulis  
E, M, So V

{V} - Vegetarian | {VG} - Vegan

SIDE ORDERS: Buttery Mash (M) / Skinny Fries (Df) / Baby Boiled Potatoes (M) / Chunky Chips (Df) / Balsamic & Parmesan Courgette Frites (E, G, M, So, Df) / Vegetables of the Day (M) / Peppered Green Beans & Shallots (Mu) / Sauté Onions (M) / Sauté Mushrooms (M) / Tossed Salad with Honey & Mustard Dressing (Mu)

All main course dishes include a side order. Additional Side Orders £3.50 Each. For full allergen information, or if you have any dietary requirements please ask your server. All products locally sourced where obtainable.

2 COURSE MENU - £26.50 PER GUEST | 3 COURSE MENU - £33.00 PER GUEST

## ALLERGEN KEY

Ce - Celery, C-Crustaceans, E-Egg, G-Gluten, L-Lupin Flour, M-Milk, Mo-Mollusc, Mu-Mustard, N-Nuts, P-Peanut, Se-Sesame, So-Soya, Sd-Sulphur Dioxide, Df-Deep Fat Fryer Cross Contamination