

Vegetarian & Vegan Menu

Please advise your server of any allergies/ dietary requirements as not all ingredients are listed

*Can be made Vegan upon request

NIBBLES

*Gordal Olives, Orange Zest & Thyme £5

*Flatbread Bruschetta, Pesto, Balsamic £5

Gougères, Cheesy Choux Puffs £6

Halloumi Fries, Cajun Mayonnaise £6

*Garlic Ciabatta £4.25

With Cheese or *Tomato £5

With Cheese & Tomato £5.75

STARTERS

Whipped Goats Cheese, Croûtes, Strawberries, Lime & Beetroot Gel £7.95

*Creamy Garlic Mushrooms, Toasted Ciabatta £ 7.95

Panko Coated Brie, Chilli & Tomato Jam £7.95

*Chef's Homemade Soup- Fresh Market Ingredients, Warm Artisan Bread £6.95

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MAINS

*Thai Spiced Veggie Burger, Thai Curry Relish, Fries & Slaw £17

Pea & Goats Cheese Linguine, Peas, Edamame, Tarragon, Cream & Parmesan £16

*Penne Arrabbiata, Garlic, Chilli, Tomato & Olive Oil £15

*Tempura Veg, Noodles, Black Pepper Soy Glaze, Pak Choi, Coriander & Lime £17

DESSERTS

White Chocolate Crème Brûlée, Shortbread £7.95

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream £7.95

Lemon Posset, Blueberries, Granola, Vanilla Cream £7.95

*Chocolate, Banana & Toffee Knickerbocker Glory £7.95

Cheese & Biscuits, Accoutrements £9.95

*Selection of Artisan Ice Creams/ Sorbets £6.95

Vegan Chocolate & Toffee Trillionaires Tart, Vanilla Ice Cream £7.95

Vegan Vanilla Cheesecake, Summer Berry Compôte, Elderflower £7.95