

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, Olive Oil, Garlic & Thyme £5

*Rosemary & Sea Salt Baked Focaccia, Olive Oil & Balsamic £4.50

Flatbread, Whipped Feta, Candied Pistachios, Honey Dressing £5

Halloumi Fries, Garlic Mayonnaise £6

*Garlic Ciabatta £4.25

With Cheese or *Tomato £5

With Cheese & Tomato £5.75

STARTERS

Whipped Goats Cheese, Beetroot, Candied Walnuts, Basil Oil & Croûtes £8.95

*Creamy Garlic Mushrooms, Toasted Ciabatta £ 7.95

*Bang Bang Cauliflower, Spiced Glaze, Ginger, Sesame & Spring Onions £8.50

*Chef's Daily Soup served with Warm Artisan Bread £6.95

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MAINS

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

*Wild Mushroom Penne, Basil Cream, Roasted Pine Nuts £17

*Penne Arrabbiata, Mushrooms, Garlic, Chilli, Tomato & Olive Oil £17

*Smoky Vegetable Enchilada, Finished with Mature Cheddar £17.95

*Tempura Vegetables & Noodles with Tamarind Dressing £17

DESSERTS

*Traditional Christmas Pudding, Warm Brandy Sauce £8.50

*Apple & Blackberry Crumble, Vanilla Ice Cream £8.50

*Chocolate Delice, Apricot & Winter Berry Compote, Vanilla Ice Cream £8.50

*Banana Fritters, Maple & Walnut Ice Cream £8.50

VEGAN Vanilla Cheesecake, Apricot & Winter Berry Compote, Vanilla Ice Cream £8.50

Cheese & Biscuits, Accoutrements £11.95

*Selection of Artisan Ice Creams/ Sorbets £7.50