



Vegetarian & Vegan Dinner Menu

Starters

Soup of the day, Homemade Bread (V, VG)

£5.00

*Young Buck Blue Cheese Panna Cotta, Baby Gem
Salted Walnuts, Balsamic Reduction (V)*

£6.50

*Warm Baby Spring Vegetables, Fermented Khol Rabi
Black Onion Poppy Seed Cracker, Mixed Leaf Salad
Lemon Tamari Dressing (V, VG)*

£6.50

*Baked Tomato Galette, Kalamata Olives, Green Beans
Onion Seeds, French Dressing, Cress (V)*

£6.00

Mains

*Israel Cous Cous, Wild Mushroom, Basil, Lemon, Parsley
Parmesan, Rocket, Truffle Oil (V, VG)*

£13.00

*Chargrilled Chestnut Mushroom, Roast Baby Carrot
Tenderstem Broccoli, Herb Crushed Potatoes
Pearl Onion & Mustard Seed Vegan Gravy (V, VG)*

£12.00

*Roast Halloumi, Chargrilled Bread, Roast Cherry Tomatoes, Rocket
Aged Balsamic Reduction (V, VG)*

£12.00

*Spinach & Ricotta Ravioli, Sundried Tomato & Basil Sauce
Peas, Black Olive, Watercress Emulsion (V)*

£13.00

Sides

£3.00

Home Made Chips, Parmesan Fries, Seasonal Vegetables

Mash, Fries, Champ, Blue Cheese & Walnut Salad

Any dietary requirements please inform a member of staff