



## Vegetarian & Vegan Menu

### Starters

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

£5.00

*Blue Cheese Panna Cotta, Mixed Leaves*

*Beetroot Puree, Pickled Beetroot, Orange Sherbet, Pistachio Nuts (V)*

£6.50

*Sautéed Wild Mushrooms, Garlic, Coriander, Chargrilled Bread, Truffle Oil (V, VG)*

£6.50

*Baked Tomato Galette, Kalamata Olives, Green Beans*

*Onion Seeds, French Dressing, Salad Leaves (V VG)*

£6.00

### Mains

*Young Buck Blue Cheese, Walnut, Penne Pasta, Scallions*

*Pea Shoot, White Wine Cream (V)*

£10.00

*Israel Cous Cous, Wild Mushroom, Basil, Lemon, Parsley*

*Truffle Oil (V, VG)*

£12.00

*Chargrilled Chestnut Mushroom, Roast Baby Carrot*

*Tenderstem Broccoli, Herb Crushed Potatoes*

*Pearl Onion & Mustard Seed Vegan Gravy (V, VG)*

£13.00

*Halloumi Fritters, Chickpea, Tomato Salad*

*With Balsamic Dressing, Toasted Fennel Seeds (V, VG)*

£10.00

*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*