

# roast

## STARTERS

*Celeriac and chestnut soup with black truffle*

8.50

*Beetroot tartare with dill pickles and cucumber salad, toasted rye and pickled walnut mayonnaise*

9.25

*Spinach, pine nut and cheddar Scotch egg with piccalilli*

8.75

*Baked charcoal cheddar soufflé with oyster mushrooms and chives*

8.50

## MAINS

*Poached pear and red watercress salad with Oxford Blue and salted almonds*

11.25/16.50

*Ultimate beetroot veggie burger with avocado, spiced carrot chutney and a pickled walnut mayonnaise*

17.50

*Vegan nut roast with pickled red cabbage, rosemary roasties and onion gravy*

22.50

*Robiola and radicchio tortellini with sage and smoked almonds*

16.50

## PUDDING

*Mixed berries with clementine sorbet*

6.75

*Selection of sorbets (please ask your waiter for flavours)*

6.75

*Please note that certain dishes can be altered to suit vegan requirements, please ask your waiter for details.*

*Be sure to inform your server if you have any allergies*