

Vegetarian & Vegan Menu

Starter

Soup – Seasonal ^V

Asparagus Salad – Red Pepper, Lentil, Feta ^V

(Wine Recommended for this dish, Santa Gloria Merlot 2015 £5.20)

Wild Mushroom Arancini – Apple, Parsley, Béarnaise ^V

(Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2014 £6.00)

Goats Cheese Semi-Freddo – Beetroot, Walnut, Pickled Vegetables

(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2014 £7.05)

Main Course

Spiced Carrot Falafel – Red Pepper, Hazelnut ^V

(Wine Recommended for this dish, Santa Gloria Merlot 2015 £5.20)

Squash Ravioli – Pea, Broad Bean, Wild Garlic ^V

(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2014 £7.05)

Baked Carrot – Crispy Tofu, Soya, Broccoli ^V

(Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2014 £6.00)

Saffron Risotto – Radicchio, Pine Nut, Spring Onion ^V

(Wine Recommended for this dish, Chianti Masi Renzo 2012 £6.55)

Served with a Choice of Chips, Seasonal Vegetables, Baby Potatoes,
Fries, Organic Leaf Salad

Desserts

Selection of Sorbets ^V

Caramel Tart – Vanilla, Poached Pear

(Wine Recommended for this Dish, Hukapappa Riesling 2010 £7.35)

Milk Chocolate Ganache – Peanut, Salted Caramel, Banana

(Wine Recommended for this dish, Woodstock Muscat Nv £7.35)

Pear & Rhubarb – Poached Pear, Strawed Rhubarb, Sorbet ^V

(Wine Recommended for this Dish, Hukapappa Riesling 2010 £7.35)

Apple Crumble – Bramley, Hazelnut, Oats ^V

(Wine Recommended for this dish, Maison Sichel Sauternes 2010 £7.35)

^V = Vegan Option

3 Courses £22.95