

Vegetarian & Vegan Lunch Menu

Starter

Soup – Seasonal ^V £3.50

Asparagus Salad – Red Pepper, Lentil, Feta ^V £3.50

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

Wild Mushroom Arancini – Apple, Parsley, Béarnaise ^V £4

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

Goats Cheese Semi-Freddo – Beetroot, Walnut, Pickled Vegetables £4.50

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

Main Course

Spiced Carrot Falafel –Red Pepper, Hazelnut ^V £9.50

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

Squash Ravioli – Pea, Broad Bean, Wild Garlic ^V £10

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

Baked Carrot –Crispy Tofu, Soya, Broccoli ^V £9

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

Saffron Risotto – Radicchio, Pine Nut, Spring Onion ^V £9.50

(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 £3

Caramel Tart–Vanilla, Poached Pear £4

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

Milk Chocolate Ganache – Peanut, Salted Caramel, Banana £4.50

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

Pear & Rhubarb – Poached Pear, Strawed Rhubarb, Sorbet ^V £4

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

Apple Crumble- Bramley, Hazelnut, Oats ^V £5

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

^V= Vegan Option