

Vegetarian & Vegan A La Carte Menu

Starter - £7.50

Soup - Seasonal ^V

Goats Cheese Salad - Butternut Squash, Pumpkin Seed, Gremolata ^V

(Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £5.20)

Wild Mushroom Arancini - Barbecue Fennel, Apple, Soya ^V

(Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)

Goats Cheese Semi-Freddo - Pickled Vegetables, Hazelnut, Honeycomb

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

Main Course - £17.95

Spiced Carrot Falafel - Creamed Kale, Tomato Fondue ^V

(Wine Recommended for this dish, Anubis Malbec 2014 £7.05)

Wild Mushroom Ravioli - Truffle, Broccoli, Lentil ^V

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

Baked Carrot - Crispy Tofu, Beetroot, Cavolo Nero ^V

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

Braised Onion & Celeriac Tart - Jerusalem Artichoke, Salsa Verde

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

Side Orders £2.95

Chips, Seasonal Vegetables, Baby Potatoes,
Fries, Organic Leaf Salad, Buttery Mash or Black Garlic Chips

Desserts - £6.25

Selection of Sorbets ^V

Brown Sugar Tart - Vanilla, Cherry

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

Chocolate - 70% Ganache, White Chocolate Mousse, Passion Fruit, Coconut

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

Raspberry & Blackberry - Candied Walnut, Sorbet ^V

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

Black Forest - Dark Chocolate Ganache, Marinated Cherry, Sorbet ^V

(Wine Recommended for this dish, Santa Alicia cabernet Sauvignon 2016 £6.00)

^V = Vegan Options