



Vegetarian & Vegan

Appetisers

Caramelised Onion and Gruyere Tart (V)	£ 8.00
honey roasted parsnip, apple velouté and parsnip crisps	
Homemade Oriental Vegetable Spring Roll (V)	£ 9.50
pickled ginger, mooli radish and cucumber with chilli pineapple relish	
Chestnut Mushroom and Walnut Pate (VE/GF)	£ 8.95
with aromatic fruit chutney & toasted gluten free slice of bread	
Beetroot Carpaccio (VE.GF.DF)	£ 6.50
with orange segments, walnut and arugula saladette, pomegranate aged balsamic reduction	

Mains

Crispy Herb Potato Leek and Smoked Mozzarella Croquette (V)	£ 16.00
served with sauteed green vegetable and lemon crème fraiche	
Vegan Penne Pasta (GF.DF)	£ 15.00
tossed with roast sweet garlic Chablis creamy mushroom and broccoli topped with toasted almond	
Grilled Vegan Halloumi & Avocado Salad (VE/ GF)	£ 18.50
grilled vegan halloumi and avocado with pomegranate pearl couscous tabbouleh and little gem lettuce	
Thai Red Sweet Potato Chickpea Curry (GF/V)	£ 15.75
chickpeas, red peppers, spinach, cooked coconut milk served with Jasmine rice, roasted peanuts, lime wedges	
Butternut Sage and Chestnut Wellington (V)	£ 15.00
baked sweet butternut squash, earthy chestnuts and fresh sage in a flaky puff pastry with smooth celeriac puree and cranberry sauce	

V - Vegetarian / VE - Vegan / GF – Gluten Free / GFO – Gluten Free Option /
DF – Dairy Free / DFO – Dairy Free Option

Please inform your server of any allergies or dietary requirements before ordering.
Our kitchen handles all major allergens; while every care is taken, we cannot guarantee
dishes are completely free from traces.