

VEGETARIAN AND VEGAN MENU

While You Wait —

Emily's Bread & Olives 8 (v)

Selection of flavoured butters, house marinated olives

Spiced Hummus 8 (v)

Homemade flatbread, coriander, pomegranate

Pomme Parcels 8 (v)

Ask for today's flavours

Starters -

Truffle Mushrooms 9 (ve available)

Wild mushrooms, truffle cream, porcini crumb, toasted sourdough

Sun-Blushed Tomato Arancini 9 (ve available)

Lemon pepper aioli, crispy sage

Tempura Vegetables 9 (ve available)

Curry aioli, watercress

Soup of the Day 8 (ve available)

Served with warmed bread and salted butter

Mains -

Roasted Pepper & Goat's Cheese Salad I6 (ve available)

Sweet red onion, mixed leaves, pine nuts, pepper pesto, coriander, tomato

Asparagus & Pea Risotto 16 (ve available)

Parmesan, lemon, red pepper pesto

Beer Battered Vegan "Cod" 17 (ve available)

Thrice-cooked chips, minted pea purée, artichoke tartare sauce

PTMY Vegan Burger 16 (ve available)

Gem lettuce, pickle, sweet red onion, burger sauce, crispy onions, nettle cheese, skin-on fries, house chutney ADD vegan bacon 2

Desserts —

PTMY Sticky Toffee Pudding 7.5 (v)

Salted caramel sauce, crushed hazelnuts, vanilla ice cream

Salted Caramel Brownie 7.5 (gf, v/ve option available)

Chocolate soil, berry compote, Chantilly cream, vanilla ice cream

Eton Mess 7.5 (v)

Meringue, macerated strawberries, vanilla pod cream, Prosecco jelly

Apple & Rhubarb Crumble 8.5 (gf or ve option available)

Served with vanilla ice cream

Cheese Board 13 (v)

Artisan crackers, truffle honey, smoked almonds, house chutney

Ice Cream & Sorbet Selection 6 (v/ve option available)

Ask your server for today's flavours