

# Vegetarian & Vegan Menu

## Appetisers

- Warm tear and share breads, balsamic dipping sauce, pressed rapeseed oil 4.50
- Pimento stuffed olives, marinated feta 4.50
- Onion bhajis, mango chutney, 3.95 V
- Cauliflower fritters, curried mayo 3.95

## Starters

- Homemade soup of the day, warm bread, oven baked croutons 5.25 V
- Garlic sautéed button mushrooms, toasted ciabatta, dressed rocket, Grana Padano 5.95 V
- Individual whole baked Camembert, marinated with garlic and truffle, onion chutney, ciabatta croûtes 7.25
- Sage and pumpkin ravioli, toasted pine nuts, sage pesto, rocket and shaved Grana Padano 6.15

## Mains

- Crispy tempura fried vegetables, udon noodles, blistered tomatoes, hot & sour sauce, micro coriander 10.25 V
- Lentil and chick pea curry, onion bhajis, fragrant rice, poppadoms, mango chutney 12.95 V
- Red pepper and goats' cheese ravioli, warm beets, toasted pine nuts, blistered cherry tomatoes, dressed rocket, garlic ciabatta 13.25
- Oven baked vegetarian sausages, creamed potatoes, buttered peas, caramelised onion gravy 10.25

## Sides

- Green beans and shallots 3.25
- Broccoli and hollandaise 3.25
- Corn on the cob 3.25
- Garlic ciabatta 3.25
- Dressed rocket and Grana Padano 3.25
- Creamed potatoes 3.25
- Sweet potato fries 3.25
- Hand cut chips 3.25
- Beer battered onion rings 3.25

V – suitable for vegans

If you have a food allergy - please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients