# VEGETARIAN & VEGAN

## STARTERS

BURRATA £10.90
with roasted figs, heather honey, pickled beetroot and pistachio dust
(Vegetarian, Gluten Free Option Available*)

WHITE ASPARAGUS, LEEK & TRUFFLE ARANCINI £9.95
with basil pesto, balsamic glaze and dill oil
(Vegan, Vegetarian, Gluten Free Option Available*)

VEGETABLE ASIAN DUMPLINGS £9.50
served with a sesame, soya and sweet chilli dip
(Vegetarian, Vegan)

ROAST COURGETTE & CUMIN SOUP £8.50
(Vegan, Vegetarian, Gluten Free Option Available*)

## MAINS

WHIPPED PARSLEY POTATO £19.95
with roasted pimento, cheese and chilli croquettes and tomato coulis
(Vegan, Vegetarian, Gluten Free Option Available*)

BEETROOT RISOTTO £19.95
with vegan mozzarella and toasted walnuts
(Vegetarian, Vegan, Gluten Free Option Available*)



ROAST VEGETABLE & BRIE STRUDEL £18.95
with roast potato & garlic & leek velouté
(Vegetarian)

SWEET POTATO, MARROW & BUTTERBEAN KASHMIRI CURRY £19.95
with wild basmati rice, poppadom, lime pickle, sweet chilli jam and sambals
(Vegan, Vegetarian, Gluten Free Option Available*)

## DESSERTS

RASPBERRY & GIN CHEESECAKE £11.50
served with coconut ice cream
(Vegetarian & Vegan, Contains Nuts, Gluten Free)

CHOCOLATE TRUFFLE BROWNIE TORTE £10.90
Served with chocolate vegan ice cream
(Vegetarian & Vegan, Gluten Free)

SELECTION OF VEGAN ICE CREAM £11.50
with berry coulis
(Vegetarian & Vegan, Gluten Free)

Please refer to dessert menu for vegetarian options
V - Vegetarian, VE - Vegan, GFO - Gluten Free Option Available*on Request £1.50 supplement