



## VEGETARIAN & VEGAN

### STARTERS

Spiced carrot soup, baked ciabatta (v,nf) (request for dairy free or gluten free bread)	£6.95
Truffle mushroom arancini, tomato concasse (gf,v,nf)	£7.95
Roasted butternut squash, avocado, salad garnish, toasted sesame finished with herb oil (v,ve,gf,df,nf)	£9.95
Warm halloumi, apple walnut salad finished with herb oil (v,gf)	£10.95

### MAINS

Roasted butternut squash, spiced tomato concasse, seasonal vegetables finished with garlic crisps (v,ve,gf,df,nf)	£16.95
Saffron baked aubergine, carrot puree, seasonal vegetables, finished with pickled vegetable & herb oil (v,ve,gf,df,nf)	£16.95
Wild mushroom risotto, coconut milk, finished with truffle oil (v,ve,df,nf,gf)	£16.95
Spinach & ricotta filled tortellini, cherry tomatoes cooked in a dill cream lemon sauce finished with garnish (v,nf)	£16.95

### SIDES

Fries (v,ve,gf,df,nf)	£3.95
Parmesan & truffle fries (v,gf,nf)	£4.95
Truffle mash (v,gf,nf)	£4.95
House salad (v,ve,gf,df,nf)	£3.95
House vegetables (selection of steamed tenderstem broccoli & carrots) (v,be,gf,df,nf)	£4.50
Grilled vegetables (mix of peppers, courgette, onions) (v,ve,gf,df,nf)	£4.95
Buttered new potatoes (v,gf,nf)	£4.50
Sauteed mushrooms (v,ve,gf,df,nf)	£4.95
Seared asparagus (v,ve,gf,df,nf)	£5.95

Please inform your server of dietary requirements

V-Vegetarian, VE-Vegan, GF- Gluten Free, DF- Dairy Free, NF- Nut Free