



VEGETARIAN MENU

£40.00

Amuse Bouche

Starters

Chef's Choice Soup

Dressed Caesar Salad
Parmesan, ciabatta wafers

Chargrilled Sourdough
heritage tomato, olives, micro basil, feta

Mains

Chef's Choice Risotto

Tomato and Red Pepper Arancini served with house dressed salad

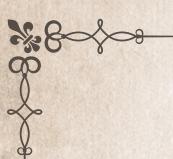
Roasted Vegetable Harissa Linguine served with garlic flatbread, side salad

Black Wax Cheddar Mac 'n' Cheese served with garlic flatbread, roasted tender stem broccoli

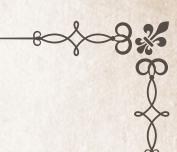
Pumpkin Tortellini sundried tomato cream sauce, toasted pine nuts, micro cress













Black Forest Chocolate Mousse

brookie crumble, cherry, syrup, clotted cream ice cream

Whipped Cheesecake

lemon curd, raspberry, meringue

Strawberry and Elderflower Tart

whipped elderflower Crème Pâtissière, compressed strawberries, elderflower gel, berry sorbet

Selection of Fine Cheeses

celery, ruby grapes & chutney

Extra Cheese Course - £9.00 per person

Individually Priced Dishes



STARTERS £9.00 MAINS £24.00 DESSERTS £9.00

Disclaimer: please be aware our food may contain or come into contact with common allergens. We take care in making sure cross-contamination with allergens does not occur, however we cannot give 100% guarantee with allergens on the premises.

Please speak to a member of staff for more information

