



## **CHEF'S VEGETARIAN AND VEGAN CHOICE MENU**

**TWO COURSES - £25**  
**THREE COURSES - £30**

### **STARTERS**

**HOMEMADE SOUP OF THE DAY**

**SUPERFOOD SALAD**

*quinoa, roasted broccoli, avocado, beetroot, roasted hazelnut dressing*

**ROASTED MARINATED HALLOUMI OR TOFU**

*confit pepper and rocket salad*

### **MAIN COURSES**

**PUMPKIN RAVIOLI**

*sweet potato purée, toasted seeds*

**WILD MUSHROOM RISOTTO**

*wilted spinach, truffle butter*

**BEETROOT AND CARROT GNOCCHI**

*roasted almonds, rocket salad*

### **DESSERTS**

**SALTED CARAMEL AND CHOCOLATE BROWNIE**

*coconut ice cream*

**RASPBERRY FRANGIPANE TART**

*soused berries*

**APPLE AND BLACKCURRANT CRUMBLE**

*vanilla ice cream*

*If you require information on the allergen content of our food  
Please ask a member of staff and they will be happy to help you.*

A discretionary 10% service charge will be added to all food and beverage bills