

Vegetarian Menu

Most dishes can be made vegan friendly

Starters

Honey and thyme glazed English goats cheese,
slow baked baby beetroot, carrot and cumin crisp, roasted tomato oil

Wild mushroom, chestnut pâté, served with spiced plum chutney,
watercress leaves and onion bread

Griddled Mediterranean vegetables and artichoke hearts,
oven fired vine cherry tomatoes, black olive tapenade and parmesan crisp

Sweet potato, roasted red onion and courgette tian,
romesco sauce, crispy sage

Broad bean and papaya salad, roasted peanuts,
star anise, chilli and lime dressing

Poached pear, walnut, blue cheese and fig, on
watercress, rocket and red chard leaves, walnut oil

Dill and caper potato cake, wilted spinach and chive beurre blanc
topped with a soft quail's egg

Caramelised banana shallot tatin, raspberry balsamic syrup,
purple shiso and garlic shoots



Mains

Porcini mushroom and smoked garlic risotto flavoured with crisp white wine, rosemary and parmesan, truffle oil and fried rocket

Cannelloni with butternut squash and swiss chard, goat's cheese cream sauce and slow roasted cherry vine tomatoes

Baked aubergine, courgette, mozzarella and sundried tomato cake, crispy fried basil leaves, tomato and red pepper coulis

Griddled smoked tofu, pink grapefruit, sautéed courgette ribbons finished with chilli, garlic, lemon and parsley

Cumin and sumac roasted butternut squash, feta, spiced Moroccan jewelled cous cous, harissa, hummus

Sweet potato and kale bubble and squeak, roasted tomatoes, slow baked baby aubergine, parmesan shavings, and a warm herb dressing

Cannellini, borlotti and haricot bean cassoulet, herb crust, cavolo nero and parmentier potatoes

Ricotta and Sicilian lemon tortelloni, spring vegetables and pesto

Feta, spinach and caramelised red onion filo parcel, blistered tomatoes, sautéed pepper hair, roast garlic and basil dressing

