

# Vegan & Vegetarian Menu

\*Options noted with Vg are suitable for guests who prefer a plant based menu.

Roasted Tomato & Basil Bruschetta,

Toasted Sourdough & Pesto Drizzle (VG)

## Portobello Mushroom\*

Stuffed with Ratatouille, Glazed with Brie & Cheddar Cheese \*Can be served without Cheese Glaze to be (Vg)

# Warm Goats Cheese Salad

Seasonal Charred & Roasted Vegetable, Honey Drizzle

## Homemade Soup of the Day (Vg)

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Sweet Potato & Celeriac Risotto

Charred Stem Broccoli, Roasted Pepper, Chilli Tofu Drizzle (VG)

## **Roasted Hazelnut & Cauliflower Carbonara**

Charred Stem Broccoli, Sweet Potatoes, Creamy Pappardelle & Cauliflower Popcorn

#### Char-Grilled Halloumi,

Served on Spinach and Mushroom Potato Gnocchi

#### Indian Spiced Courgette & Aubergine Coconut Cream Curry

Marinated Tofu, Spicy Roasted Chickpeas and Boiled Rice (VG)

## Pea & Shallot Ravioli,

Tossed with Charred Pimentos, Sun blush Tomatoes, Spinach, Garlic & Basil Oil (VG)

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## Chocolate Brownie with Raspberry Sorbet,

Served with Fresh Berries (Vg)

#### Vegan Vanilla Ice-Cream,

Served with Caramelised Pineapple (Vg)

## **Banoffee Pie**

Caramelised Bananas, Vegan Vanilla Ice Cream (VG)

## Sicilian Lemon Cheesecake

Vegan Vanilla Ice Cream, Raspberry Coulis (VG) \*Options from our main dessert menu are suitable for vegetarian guests\*

\*Please note: Not all dishes will be available each day, your server will be able to advise on which options are\* For full allergen information, or if you have any dietary requirements, please ask your server. All Products locally sourced where obtainable. All menus are subject to change.