

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.