

## VEGETARIAN MENU

*We use only the finest, free range and seasonal ingredients, sourced as locally as possible, to ensure the best quality and freshest taste.*

### STARTERS

- ROAST BEETROOT AND GOATS CHEESE FILO TART £7.25  
*served with braised caramel chicory and toasted seeds.*
- PAN FRIED COURGETTES AND CHERRY TOMATOES £6.95  
WITH BASIL AND GARLIC  
*served on a potato and spring onion tortilla.*



### MAIN COURSES

- ROAST BUTTERNUT SQUASH AND BLACKSTICKS £16.95  
BLUE CHEESE RISOTTO  
*finished with walnuts and a parmesan crisp.*
- AUBERGINE, TOMATO, MOZZARELLA AND £16.95  
PARMESAN GATEAU  
*served with a balsamic tomato fondue.*
- WILD MUSHROOM AND CASHEW NUT STROGANOFF £16.95  
*served with steamed basmati rice and sour cream.*

*Prices are subject to change. Service not included. To the best of our knowledge, no genetically modified Ingredients are used in our cooking.  
Dishes may contain traces of nuts.*