

## VEGETARIAN MENU

### STARTERS

SOUP OF THE DAY (GF AVAILABLE)

Warm Bread Rolls

£8.75

SMOKED BEETROOT & RED ONION CHUTNEY TARTE TATIN (VEGAN AVAILABLE)

Baked Kidderton Ash Goats Cheese, Candied Walnuts

£13.25

TENDER ASPARAGUS TIPS WITH ASPARAGUS MOUSSE (VEGAN/GF AVAILABLE)

Dill Mayonnaise, Confit Cherry Tomatoes, Brioche Croutons

£14.00

### MAIN COURSE

VEGAN VEGETABLE STRUDEL

Sweet Potato Mash, Carrot, Asparagus, Vegetarian Gravy

£19.50

VEGAN SOUTHERN FRIED NO-CHICKEN BURGER

BBQ Sauce, Fries, Radish & Granny Smith Slaw

£19.50

VEGAN RED PEPPER, SWEET POTATO & AUBERGINE MASSAMAN CURRY (GF AVAILABLE)

Jasmine Rice, Roti, Lime Chutney

£19.50

### DESSERTS

STRAWBERRY & KIWI PAVLOVA (GF)

Mixed Berry Compote, Mango Sorbet

£9.00

VEGAN CHOCOLATE BROWNIE WITH CHOCOLATE GANACHE (GF)

Vegan Vanilla Ice Cream

£9.00

BANANA & PINEAPPLE BANOFFEE PIE

With Caramel Sauce

£9.00

A discretionary 12.5% service charge will be added to your final bill.  
Please let your server know if you have any dietary requirements or allergies.