



Vegetarian/Vegan Menu

VT = Vegetarian

V= Vegan

STARTERS

Chilled Melon and Seasonal Fruits (VT/V)

£7.95

With Fruit Coulis and Sorbet

Creamy Garlic Mushrooms (VT)

£7.95

With Cheddar Cheese and Crusty Bread

Mediterranean Tomato & Chunky Vegetable Soup (VT/V)

£5.95

With Crusty Bread

Honey Glazed Goats Cheese (VT)

£7.95

With Tomato and Rocket Salad, Basil Pesto and Balsamic Dressing

Freshly Baked Basket of Bread (VT/V)

£4.50

With Butter

Add Olive Oil and Balsamic (£1.00)

Boiled Egg Caesar Salad (VT)

£6.95

With Croutons, Garlic Dressing and Vegetarian Cheese Shavings

Salad of Poached Pear and Candied Walnuts (VT/V)

£7.95

With French Vinaigrette

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MAIN COURSES

Stuffed Peppers (VT/without Brie-V)	£15.95
With Braised Rice, Tomatoes, Basil and Brie, served with a Side Salad and a Bucket of Chips	
Vegetable and Cashew Nut Stir Fry (VT/V)	£15.75
With Hoi Sin, Ginger and Garlic served with Aromatic Rice	
Macaroni Cheese (VT)	£15.95
With Coleman's Mustard, Leeks, Matured Cheddar	
Pasta Arrabbiata (VT/V)	£15.75
With Peppers, Tomatoes, Chilli and Basil served with Garlic Bread	
Creamy Coconut Vegetable Curry (VT)	£15.75
With Almonds, Cashew Nuts and Coriander served with Rice, Spiced Onions and a Poppadom	
Katsu Vegetable Curry (V)	£15.75
With Almonds, Cashew Nuts and Coriander served with Rice, Spiced Onions and a Poppadom	

DESSERTS

Fresh Fruit Salad (VT/V)	£7.00
With Sorbet	
Sticky Toffee Pudding (VT)	£7.95
With Hot Caramel Sauce and Vanilla Ice Cream	
Cherry and Almond Tart (VT)	£7.95
With Vanilla Ice Cream	
Banoffee Pie (VT)	£7.95
With Toasted Almonds and Salted Caramel Sauce	
Warm Chocolate Fudge Cake (VT)	£7.95
With Vanilla Ice Cream	
Cheeseboard (VT)	£9.95
Served with Oatcakes and Seasonal Chutney	
Affogato (VT)	£6.50
1 Scoop of Plain Ice Cream with a shot of Espresso Coffee	