

Vegan and Vegetarian Menu

Starters

Soup of the day *(v)*

Roasted tomato soup *(vg)*

Gallybagger cheese soufflé, cauliflower purée *(v)*

Main courses

Hand rolled tagliatelle, Isle of Wight mushrooms, charred tenderstem broccoli, blue cheese *(v)*

Ricotta gnocchi, chargrilled vegetables, Isle of Wight tomatoes, romesco sauce *(v)*

Pan fried falafel, pea and mint hummus, pickled carrots *(vg)*

Grilled halloumi, summer vegetables, toasted croutes *(v)*

Pot roasted cauliflower, swiss chard, chargrilled tenderstem broccoli, potatoes, crispy quinoa *(vg)*

Desserts

Seasonal crumble with cassis sorbet *(vg)*

Chocolate brownie, raspberries, honeycomb, raspberry sorbet *(vg)*

Roasted pineapple, mango sorbet *(vg)*

(v) = vegetarian (vg) = vegan

Please inform a member of waiting staff if you have a food allergy or food intolerance