

Vegan and Vegetarian Menu

Starters

Soup of the day (v)

Roasted tomato soup (vg)

Roasted local beetroot, toasted almonds, pickled pear (vg)

Gallybagger cheese soufflé, cauliflower purée (v)

Main courses

Ricotta gnocchi, roasted artichoke, local chard (v)

Pea and herb risotto (vg)

Pan fried falafel, kalettes, pickled carrots (vg)

Curry spiced cauliflower, puy lentils, charred purple sprouting (vg)

Hand rolled tagliatelle, butternut squash, rosemary, hazelnuts (vg)

Desserts

Seasonal crumble with rhubarb sorbet (vg)

Chocolate brownie, honeycomb, raspberry sorbet (vg)

Roasted pineapple, mango sorbet (vg)

Coconut rice pudding, charred pineapple, passionfruit sorbet (vg)

(v) = vegetarian (vg) = vegan

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