

Vegetarian Menu

Starters

Roasted Tomato Soup

crusty focaccia

Blue Cheese and Pickle Pear Gratin

chick pea cassoulet

Seasonal Green Salad

poached hens egg

Glazed Goats Cheese Crottin

fig chutney, roasted cashew nuts, butter brioche

Open Tart of Artichoke and Sunblushed Tomato

dressed leaves, balsamic

All £9.50

Main Courses

Curried Parsnip Risotto

parmesan salad

Pan Seared Haloumi

char-grilled aubergine, tomato fondu

Mediterranean Vegetable Tian

buffalo mozzarella, hazelnut dressing

Goats Cheese Turnover

buttered baby vegetables

Wild Mushroom Ragout

chive mashed potato, shallot & garlic foam

All £17.50