



# VEGETARIAN MENU

## STARTERS

Roasted red pepper soup, toasted focaccia 8.5 \*

Salad of roasted butternut squash, blue cheese mousse, pinenuts 9 \*

Beetroot carpaccio, whipped goat's cheese & walnuts 8.5 \*

## MAINS

Risotto of roast pumpkin & crispy sage 23 \*

Miso glazed aubergine, spring onion & minted potatoes 23 \*

Spiced lentil dahl with roasted butternut squash & pomegranate 23 \*

## DESSERTS

Valrhona chocolate & salted caramel tart, vanilla ice cream 11.5

Selection of Farmhouse cheeses, chutney & seeded rye cracker 12.5 \*

Caramel roasted pineapple, meringue, coconut sorbet 9.5 \*

Burnt Basque cheesecake, blackberries 10.5 \*

Please let the manager know of any allergies or dietary requirements

**\* gluten free or can be made with gluten free products**

*A discretionary service charge of 12.5% will be added to your bill*