



# VEGETARIAN MENU

## STARTERS

Roasted red pepper soup, toasted focaccia 8.5 \*

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

Salad of Autumn vegetables with goat's curd & hazelnuts 9 \*

## MAINS

Risotto of roast pumpkin & crispy sage 23 \*

Roast celeriac steak, apple & frisee salad 19.5 \*

## DESSERTS

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

Angelina plum frangipane tart, vanilla ice cream 9.5

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*