



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 *

Spiced lentil dahl with roasted butternut squash & pomegranate 23 *

DESSERTS

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

Caramel roasted pineapple, meringue, coconut sorbet 9.5 *

Burnt Basque cheesecake, Provence figs 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