

# Vegetarian and Vegan Menu

(all dishes suitable for vegan guests)

## Starters

### BUTTERNUT SQUASH 7.50

Spiced butternut squash and coconut velouté, coriander and chilli pesto, puffed rice **Ce**

### PEAR 7.50

Whipped vegan cheese, feuille de brick pastry, beets, hazelnut, pickled pear **S, GI, SD, Nu**

### MUSHROOM 7.50

King oyster mushroom, hoi sin, cucumber, spring onion, tapioca cracker **S, Se, D,**

## Mains

### RISOTTO 15.00

Spelt risotto, Jerusalem artichoke, crispy artichoke, trompettes, truffle, kale **Ce, SD, S**

### CAULIFLOWER 16.00

Curried cauliflower, dahl, coriander ketchup, coconut, aloo pakora, curry crisp **Mu, S**

### RAVIOLINI 15.00

Raviolini of pumpkin and sage, roasted pimentos, plant based parmesan, sage browned butter, kale pesto, pumpkin seeds **GI, S**

## Sides – 4.00

Triple cooked chips, Truffled cauliflower cheese, **M, GI, Mu** Honey & thyme roasted carrots, Piccolo parsnips **M**  
Rocket, parmesan and truffled honey **M, SD**

## Desserts

### DOUGHNUT 8.00

Blackberry and cinnamon doughnut, apple compote, blackberry sorbet **GI, S, D**

### CHOCOLATE 8.00

Bitter chocolate lava cake, brûléed banana, caramel popcorn, banana sorbet  
**GI, S**

### PINEAPPLE 8.00

Roasted pineapple, spiced rum syrup, caramelised puff pastry, coconut and lime sorbet **GI, SD**

### ALLERGEN Information

**Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, W-Lupin flour, Mo-Molluscs, Mu-Mustard**