



## VEGETARIAN/VEGAN MENU

Please highlight to staff when ordering from this menu so the appropriate substitutions can be made

**Nibbles** Olives £4 Local bread & butter £4.50  
(VG with dairy free butter)

### Starter

Soup of the Day, local bread & butter (VG with dairy free butter)	£8.00
Charred asparagus, Ajo blanco, apple, sorrel, smoked almond	£10.50
Whipped smoked Burnside cheese, charred pineapple, peanut, fermented chilli oil (VG with dairy free feta cheese)	£10.50
Sumac roasted squash, white bean puree, paprika oil, dukkah	£10.50

### Main Course

Served with seasonal vegetables

Roast fennel, char grilled courgette, baby potatoes, lemon & mint	£21.00
Charred hispi cabbage, caponata, red pepper veloute	£21.00
Courgette, semi dried tomato, black olive & baby potato salad, topped with soft boiled egg (VG without egg)	£21.00

**Extra sides** Hand cut chips £4 Dressed salad £3

### Dessert

Lemon posset, raspberry, almond shortbread crumb, lemon balm	£10.50
Dark chocolate cremeux, coffee caviar, cherry sorbet	£10.50
Trio of homemade sorbets and/or soy ice cream	£10.00
Affogato - soy ice cream with a shot of espresso	£7.75
Add a liqueur	£11.50