



Vegetarian & Vegan

Starters

(v) Sundried Tomato and Smoked Mozzarella Arancini Cakes £7.00

With basil emulsion

(ve) Crushed Avocado & Grilled Asparagus Bruschetta £6.95

red onion salsa, sea lettuce & olive relish

(ve) Compressed Duo of Melon Terrine £7.50

served with fresh raspberry sorbet

(ve) Green Goddess Falafel £7.00

with citrus harissa, hummus and coriander roast pepper

Mains

(v) Squash & Red Pepper Risotto £13.50

with sautéed garlic mushrooms & dressed seasonal salad

(v) Baked Mediterranean Vegetable En Croute £13.70

slow cooked ratatouille in tomato compote & sautéed new potatoes

(v) Provençal Vegetables and Goat's Cheese Tart £15.00

smoked arrabiata sauce served with green salad

(v) Chana Gobi Masala £14.00

combines chickpeas and cauliflower in fragrant tomato-based sauce, served with steamed basmati rice and garlic mini naan

(ve) Vegan Mushroom & Spinach Penne Pasta £15.00

in Chablis wine cream with oregano and vegetarian parmesan

(ve) Jerk Cauliflower Salad £15.00

with orzo and green beans topped with raisins and roasted peanut served with mango salsa

V – Vegetarian | VE – Vegan

Please always inform your server of any allergies or intolerances before placing your order not all ingredients are listed on the menu & we cannot guarantee the total absence of allergies