



# Vegetarian & Vegan

## Starters

**(v) (gf) New Seasonal Asparagus £7.00**

light poached hen's egg, truffle scented hollandaise sauce

**(v) Homemade Oriental Vegetable Spring Roll £7.50**

pickled ginger, mooli radish and cucumber with chilli pineapple relish

**(v) (gf) Spiced Onion Pakora £7.00**

minted lime, avocado, yoghurt and raita relish

**(ve) Baba Ghanoush Bruschetta £9.50**

topped with sun blushed tomato & vegan feta served with olive tapenade

**(ve) (gf) Chargrilled Harissa Hispi Cabbage £7.50**

Catalan romesco sauce, crispy onion and toasted hazelnut

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## Mains

**(v) Baked Caramelised Onion Squash and Red Pepper Pithivier £17.00**

served with nutmeg leek fondue

**(v) Ricotta and Spinach Tortellini £17.25**

roast sweet mild garlic cream sauce, cherry tomato, red onion  
and arugula crostini

**(v) Portobello Mushroom Kyiv £16.95**

stuffed flat mushroom with parsley garlic butter coated in golden breadcrumbs served with  
paris pomme puree and sautéed green beans

**(v) Seasonal Asparagus & Poached Egg Salad £15.75**

spring mixed leaves, cherry tomato & sweet red onion with truffle honey mustard dressing

**(v or ve) Chana Gobi Masala £15.00**

combines chickpeas and cauliflower in fragrant tomato-based sauce,  
served with steamed basmati rice and with or without garlic mini naan

**(ve) (gf) Spring Green and Pea Risotto £16.95**

dressed with lemon chard and courgette served with a seasonal salad

v - Vegetarian / ve - Vegan / gf – gluten Free

**Please always inform your server of any allergies or intolerances before  
placing your order – we are happy to accommodate where possible.**