

Vegetarian Menu

STARTERS

Pumpkin Velouté <i>pumpkin oil, seed</i>	£11.50
Tagliatelle <i>black truffle, parmesan</i>	£12.50
Crapaudine Beetroot <i>endive, roquefort, walnuts</i>	£12.50

MAINS

Spelt Risotto <i>butternut squash</i>	£19.50
Tartlet Wild Mushroom <i>shallot puree, braised endive, kale, onion jus</i>	£19.50
Herb Gnocchi <i>sweet potato purée, tenderstem, kohlrabi, tomato chutney</i>	£19.50
Globe Artichoke <i>cassoulet white beans, herb crust</i>	£19.50
Veggie Burger (ve, gf, df)	£19.50

DESSERTS

Banana Soufflé <i>vanilla ice-cream</i>	£9.95
Sticky Toffee Pudding <i>clotted cream, ice-cream</i>	£9.50
Coconut Parfait <i>confit pineapple, doughnut</i>	£14.50
Cocoa Barry <i>60% chocolate and spiced orange delice, mandarin, olive oil sorbet</i>	£9.95

(v = vegetarian, ve = vegan, gf = gluten free, df = dairy free)

Please speak to a member of staff before ordering, should you have any allergies or intolerances.
Menus might be subject to change due to seasonality and produce availability.

Guests booked on a dinner inclusive package have an allowance of £40.00 per person for food.
Any extras including all wine and drinks will be charged as consumed.

A discretionary service charge of 10% will be added to your bill.