



roast

VEGETARIAN AND VEGAN

STARTERS

Onion, leek & garlic soup with ewe's yoghurt, chilli flakes and toasted seeds

7.50

Spinach, pine nut and cheddar Scotch egg with piccalilli

8.75

*Chargrilled baby carrots and grains
with Romesco, fresh mint and pomegranate*

10.25 / 19.50

Baked charcoal soufflé with oyster mushrooms and chives

9.50

MAIN COURSES

Ultimate beetroot veggie burger with avocado, spiced carrot chutney and a pickled walnut mayonnaise

18.25

Vegan nut roast with pickled red cabbage, rosemary roasties and onion gravy

22.50

Robiola and radicchio tortellini with sage and smoked almonds

16.50

PUDDING

Mixed berries with clementine sorbet

6.75

Selection of sorbets (please ask your waiter for details)

6.75

Please note that certain dishes can be altered to suit vegan requirements, please ask your waiter for details.

Be sure to inform your server if you have any allergies