



roast

VEGETARIAN AND VEGAN

STARTERS

*Courgette and green pea soup with sour cream,
heather honey and sunflower seeds*

7.50

Baked charcoal cheddar soufflé with oyster mushrooms and chives

9.50

Spinach, pine nut and cheddar Scotch egg

8.75

Wiltshire burrata with asparagus, peas, broad beans and lovage

11.25

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

Pea shallot and ricotta tortellini with truffle and Pecorino nut crumble

20.50

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