

VEGETARIAN & VEGAN

to start...

festive board: warmed whole camembert, pear chutney, sourdough & olives **v** 13

warm ciabatta, sage & cranberry butter **v** 6

marinated olives **ve gf** 4

miso parsnip & apple soup, parsnip crisps, pickled apple, warmed bread **ve** 7

roasted red beetroot, pickled apple, whipped feta, hazelnut dukkha **ve gf n** 7.5

bubble & squeak rarebit arancini (2) parmesan, caramelised onion aioli **v gf** 8.5

halloumi & baba ganoush tacos (2) pickled shallots, lime & harissa **v gf** 9

for main...

pumpkin & sage tortelloni, roasted pumpkin, sage butter, pumpkin seed crumb **ve** 10

warm goats cheese salad: red beetroot, pickled apple, hazelnut dukkah, mixed leaf **v gf** 13

spinach & ricotta tortelloni, peas, cream tomato sauce **v** 10

miso aubergine steak, madeira mushroom sauce, broccoli, sage mash **ve gf** 12

chickpea & roasted parsnip keralan curry, green beans, basmati rice **ve gf** 12

halloumi & baba ganoush tacos (4) pickled shallots, lime & harissa served with fries **v gf** 14

bubble & squeak rarebit arancini (4) parmesan, tomato & cream sauce, parmesan **v gf** 8.5

on the side...

triple cooked chips **ve gf** 4.5 / add parm & truffle **v gf** +2

fries **ve gf** 4.5 / add parm & truffle **v gf** +2

maple glazed carrots & parsnips, herb crumb **ve gf** 4.5

port braised red cabbage, hazelnut dukkha **ve gf n** 4.5

garlic & shallot buttered broccoli, green beans & peas **ve gf** 4.5

for desserts & after dinner drinks please see main menu

v = vegetarian | ve = vegan | gf = gluten free | n = contains nuts