

**ALL STARTERS £5.95**

SWEET POTATO AND GINGER SOUP WITH MAPLE SYRUP (VEGAN)

WATERCRESS, CELERIAC AND POMEGRANATE SALAD WITH CITRUS-  
HAZELNUT DRESSING (VEGAN)

STUFFED PORTOBELLO MUSHROOM WITH WALNUTS AND CHEDDAR WITH  
PESTO DRESSING

AUBERGINE FRITTERS WITH A BASIL TOMATO SAUCE

OLIVE CROSTINI TOPPED WITH ROSEMARY ROASTED CHERRY TOMATOES  
AND ROSEMARY OIL (VEGAN)

**ALL MAINS £11.95**

BUTTERNUT SQUASH AND CABBAGE HOT POT WITH POLENTA MUFFINS  
(VEGAN)

CARAMELISED LEEK, ONION AND CORNISH BRIE PARCEL ON SPRING ONION  
MASH WITH CHIVE BUTTER SAUCE

CHAMPAGNE RISOTTO WITH PARMESAN CRISP AND TRUFFLE OIL

TOMATO AND WALNUT STUFFED CABBAGE PARCEL ON CELERIAC AND  
POTATO DAUPHNOISE

PUY LENTIL AND WINTER VEGETABLE CASSEROLE WITH CARAMELISED  
SHALLOTS AND CRÈME FRAICHE

**ALL SIDE DISHES £3.50**

BASKET OF HOMEMADE BREAD WITH VIRGIN OLIVE OIL  
AND BALSAMIC REDUCTION

BOWL OF MARINATED OLIVES

LEAF SALAD WITH HOUSE DRESSING

**ALL DESSERTS £5.95**

ORANGE SCENTED CRÈME BRULEE

WHITE CHOCOLATE TORTE WITH DARK CHOCOLATE SORBET

APPLE AND APRICOT STRUDEL WITH AMARETTO CRÈME ANGLAIS  
OR ALMOND CREAM (VEGAN)

WHITE WINE POACHED PEARS IN FLORENTINE BASKET WITH MASCARPONE  
AND CHOCOLATE SAUCE (VEGAN)

ORGANIC CHEESES WITH HOMEMADE OAT BISCUITS AND APPLE CHUTNEY