

Vegetarian Menu

Appetisers

Selection of Olives and Baby Plum Tomatoes	4.10
Selection of Warm Breads served with Balsamic Oil	4.20

Starters

Soup of the Day	5.50
Fantail of Seasonal Melon	6.70
Served with Fresh Fruit, Fruit Coulis and Sorbet	
Garlic Mushrooms	7.50
Mushrooms in a Garlic Cream Sauce served with Garlic Herb Bread	
Baked Brie Tart	7.40
With Apple, Roast Peppers and Caramelised Onion set on Rocket Salad and Baby Plum Tomatoes	

Mains

Quorn Jalfrezi	14.00
Served with Basmati Rice and Naan Bread	
Homemade Beetroot, Fennel, Apple and Dill Burger	14.00
Topped with Smoked Cheese, served with Battered Onion Rings, Relish, Side Salad and Chipped Potatoes	
Smoked Cheddar and Spring Onion Cakes	14.00
Served with a Cream Chive Sauce and Stir Fried Vegetables	
Vegetable Filo Pastry Parcel	14.50
With Goat's Cheese, Brie, Cranberry and Vegetable Ragout served with Seasonal Vegetables and Potatoes	
Green Herb Pancakes	14.00
Filled with Tagined Vegetables, served with Lime Butter, Seasonal Vegetables and Potatoes	

Any one of these dishes may contain one or more of the 14 allergens