

# *Vegetarian Menu*

## *Appetisers*

Selection of Olives and Baby Plum Tomatoes	3.75
Selection of Warm Breads served with Balsamic Oil	4.00

## *Starters*

Soup of the Day	5.25
Fantail of Seasonal Melon served with Fresh Fruit, Fruit Coulis and Blackcurrant Sorbet	6.50
Garlic Mushrooms Mushrooms in a Garlic Cream Sauce served with Garlic Herb Bread	7.25
Baked Goats Cheese Tart with Apple and Caramelised Onion set on Rocket Salad with Baby Plum Tomatoes	7.25

## *Mains*

Quorn Tikka Masala (V) served with Basmati Rice and Naan Bread	13.50
Homemade Beetroot, Fennel, Apple and Dill Burger topped with Mature Cheddar Cheese , Tomato and Salad served with Battered Onion Rings, Relish and Chipped Potatoes	13.75
Butternut Squash and Green Pepper Risotto with Parmesan Cheese topped with a Poached Egg	12.25
Vegetable Filo Pastry Parcel with Goat's Cheese, Brie , Cranberry and Vegetable Ragout served with Seasonal Vegetables and Potatoes	14.25
Stuffed Peppers with Risotto Rice served with Seasonal Vegetables and Potatoes	12.75
Green Herb Pancakes filled with Tagined Vegetables, served with Lime Butter served with Seasonal Vegetables and Potatoes	12.75

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