



Sample menu February 2018

VEGETARIAN MENU

STARTERS

LINGUINE cooked in a porcini mushroom, cream and Parmesan sauce with garlic and chives. 5.95

CUMIN ROAST BEETROOT AND SQUASH with quinoa, coriander shoots and pomegranate. 5.95

FAINTLY CURRIED JERUSALEM ARTICHOKE SOUP shredded spring onions and chillies. 5.95

MAINS

ROASTED WINTER VEG with beetroot hummus, cavolo nero, quinoa, chilli and halloumi. 10.95

PUMPKIN RISOTTO with sage noisette butter. 9.95

WILD MUSHROOM BOURGUIGNON with champ mash and kale. 9.95

SIDES 3.75 each

BITTER LEAF SALAD with mustard dressing.

BABY POTATOES buttered with flat leaf parsley.

ROASTED VEGETABLES with salsa verde.

HAND CUT THIN CHIPS

SWEDE, CARROT AND POTATO PURÉE

CAVOLO NERO with fennel seeds and confit garlic.

BRAISED RED CABBAGE

GARLIC MASHED POTATOES