



Sample menu May 2017

VEGETARIAN MENU

STARTERS

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

GIGANTES giant Greek butter beans with tomatoes and greens. 5.95

WALNUT CRUSTED GOATS CHEESE with salt baked beetroot, rocket, thyme and balsamic vinegar. 7.95

MAINS

ROASTED SPRING VEG with beetroot hummus, kale, quinoa, chilli and halloumi. 9.95

PUMPKIN RISOTTO with sage beurre noisette. 9.95

WILD MUSHROOM BOURGUIGNON with champ mash and kale. 9.95

SIDES 3.75 each

BITTER LEAF SALAD with mustard dressing.

MID POTATOES buttered with flat parsley.

TENDER STEM BROCCOLI with extra virgin olive oil and Parmesan.

HAND CUT THIN CHIPS

CAVOLO NERO with fennel seeds and garlic.