



Sample menu May 2018

VEGETARIAN MENU

STARTERS

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

WYE VALLEY ASPARAGUS with parmesan and extra virgin olive oil. 7.95

FAINTLY CURRIED JERUSALAM ARTICHOKE SOUP with shredded spring onions and chillies. 5.95

MAINS

ROASTED SPRING VEGETABLES with beetroot hummus, purple sprouting broccoli, quinoa, chilli and halloumi. 11.95

PUMPKIN RISOTTO with sage noisette butter. 9.95

WILD MUSHROOM BOURGUIGNON with champ mash and hispi cabbage. 9.95

SIDES 3.75 each

BITTER LEAF SALAD with mustard dressing.

BABY POTATOES buttered with flat leaf parsley.

ROCKET AND PARMESAN SALAD with extra virgin olive oil.

HAND CUT THIN CHIPS

GLAZED CARROTS with honey and thyme.

HISPI CABBAGE with parsley butter.

PURPLE SPROUTING BROCCOLI with olive oil and Cornish salt.