



Sample menu November 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

CAULIFLOWER SOUP with nutmeg and Parmesan. 5.95

MAINS

ROASTED AUTUMN 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 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 POTATO

Please ask a member of staff for information on allergens.