



Summer 2018 sample menu

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. 9.50

CHARENTAIS MELON SALAD with heirloom tomatoes, goat's cheese and cucumber. 6.50

MAINS

ROASTED SPRING VEGETABLES with beetroot hummus, purple sprouting broccoli, quinoa, chilli and halloumi. 12.95

RISOTTO PRIMAVERA with peas, courgettes and green beans. 12.00

WILD MUSHROOM BOURGUIGNON with champ mash and hispi cabbage. 9.95

SIDES 3.75 each

HAND CUT THIN CHIPS

BITTER LEAF SALAD with mustard dressing.

BABY POTATOES buttered with flat leaf parsley.

ROCKET AND PARMESAN SALAD with extra virgin olive oil.

HISPI CABBAGE with parsley butter.

GLAZED CARROTS with honey and tarragon.

MASHED POTATOES

PURPLE SPROUTING BROCCOLI with olive oil and cornish salt.

TOMATO, SHALLOT & BASIL SALAD