



Sample menu June 2018

VEGETARIAN MENU

ASPARAGUS VELOUTE with lemon oil and chervil. 6.95

TEMPURA VEGETABLES served with tempura dressing, lime juice and coriander.

6.95 / 10.95

WARM WALNUT CRUSTED GOAT'S CHEESE with salt baked beetroot, chilli and thyme and a mixed leaf salad. 7.95/13.95

PASTA ALLA NORMA linguine, garlic, chilli, aubergine, tomato and basil.

6.95/10.95

CASHEW NUT CURRY WITH GREEN BEANS served with pilau rice. 12.95

SIDES 3.75 each

BABY GEM SALAD with shallot cream and cabernet sauvignon vinegar.

ROCKET AND PARMESAN SALAD with balsamic dressing.

THIN CUT CHIPS

GLAZED HERITAGE CARROTS with parsley and tarragon.

MANGETOUT with confit shallots and tomato.

BABY MINTED POTATOES

TENDERSTEM BROCCOLI with salsa verde.

Please ask for information on allergens.