



# VEGETARIAN & VEGAN

## STARTERS

Pea and asparagus soup <sup>VG</sup>	
<i>garden peas, croûtons, pea shoots</i>	9
Burrata <sup>V</sup>	
<i>Isle of Wight tomatoes, white balsamic dressing, balsamic caviar</i>	16
Wye Valley asparagus <sup>V</sup>	
<i>poached heritage egg, truffle hollandaise, radishes</i>	16
Vegetable gyoza <sup>VG</sup>	
<i>wasabi and citrus dressing, spring onion, chilli, coriander, sesame</i>	9

## SALADS

Chopped garden salad <sup>VG</sup>	
<i>gem lettuce, tomatoes, carrots, beetroots, cucumber, red onion, peppers, sweet mustard dressing</i>	14
Classic Caesar <sup>V</sup>	
<i>.....</i>	15
Superfood <sup>VG</sup>	
<i>kale, blueberries, smoked almonds, sunflower and pumpkin seeds, avocado, pomegranate</i>	16

## MAINS

Stuffed cabbage <sup>VG</sup>	
<i>truffle, wild mushroom, charred Romanesco, harissa nuts, chive oil, roast tomato sauce</i>	21
Baked aubergine <sup>V</sup>	
<i>peppers, carrots, jasmine rice, mozzarella</i>	19
Vegetable Thai curry <sup>VG</sup>	
<i>jasmine rice, coconut</i>	18
Halloumi burger <sup>V</sup>	
<i>sweet chilli, lettuce, roasted red pepper, avocado</i>	18

(V) VEGETARIAN (VG) VEGAN

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES  
PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED  
TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

