

# THE RESTAURANT

## *Vegetarian and Vegan Menu*

### STARTERS

Pea & 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> .....	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

*Home. House*

