



VEGETARIAN MENU

<u>Nibbles</u>	<u>Sides</u> (all GF)
Antipasti olives GF £4.75	Chips £4.95
Homemade olive bread with balsamic vinegar & olive oil £3.95	Wyvill chips £6.50
Halloumi fries with garlic aioli GF £7.95	Mixed Salad £4.95
	Creamed Spinach £4.95
	Creamy Mash £4.95
	Mushy Peas £4.95
	Garden Peas £4.95
	Vegetables £4.95
	Onion Rings £4.50

Starters

Homemade French onion soup - £8.95
made the proper way served with our own bread *GF

Maple Roast Pears - £9.75
With whipped goats' cheese, pickled walnut ketchup, walnut halves and dressed endive *GF

Battered Cauliflower bites £7.50
with sweet chili mayonnaise GF

Main Courses

Roasted butternut squash - £16.50
Butternut squash roasted with red onions & peppers, served on pesto dressed leaves
and whipped goats cheese GF

Creamy wild mushroom tagliatelle - £17.50
Creamy wild mushroom tagliatelle pasta

Celeriac Dauphinoise - £17.50
A Dauphinoise made from celeriac root, plant-based cream and plenty of garlic and herbs, served alongside
some mashed potatoes and gochujang chilli sauce *GF

*****We can adapt most of our dishes to suit vegans*****

Desserts

See our big chalkboard for a selection of homemade desserts

*****Please State Any Allergies When Ordering*****

GF – gluten free, *GF - can be made gluten free