

Vegetarian Menu

Appetisers

Selection of Warm Breads served with Balsamic Oil	5.20
Garlic Bread topped with Cheddar Cheese	4.80
Selection of Olives, Baby Tomatoes and Garlic Bread	6.50

Starters

Soup of the Day	6.20
Served with Warm Bread Roll and Butter	

Fantail of Seasonal Melon	7.20
Served with Fresh Fruit, Fruit Coulis and Sorbet	

Mushrooms with Baby Tomatoes	8.20
In a Garlic Sauce served with Garlic Herb Bread	

Oven Baked Camembert	8.90
Served with Warm Bread, Carrot and Celery Sticks	

Warm Goats Cheese Tart	8.00
Filled with Caramelised Onion Chutney, set on Rocket and Baby Tomatoes	

Main Courses

Quorn Tikka Masala Curry	17.00
Served with Rice, Naan Bread and Natural Yoghurt	

Homemade Beetroot, Fennel, Apple and Dill Burger	17.50
Topped with Camembert, served with Battered Onion Rings, Relish, Side Salad and Chipped Potatoes	

Dill, Spring Onion and Feta Cakes	17.50
Served with Stir Fried Vegetables and a Sweet Chilli Sauce	

Vegetable Filo Pastry Parcel	18.00
Filled with Cheese and Vegetable Ragout, with Potatoes and a Provençale Sauce	

Herb Pancakes	17.50
Filled with Spiced Vegetables, served with Lime Butter, Seasonal Vegetables and Potatoes	

Any one of these dishes may contain one or more of the 14 allergens