

## **Vegetarian and Vegan Menu**

**Mains Starters** Soup of the Day £ 7 £ 15 **Vegetable Chilli** (VV)(GF) Steamed rice, tortillas Twice Baked Goat's Cheese Soufflé (V) £ 10 Pea shoot salad £ 15 Walnut & Lentil Bolognese (VV) Linguine & garlic ciabatta **Sautéed Wild Mushrooms** (\*VV) £ 10 £ 15 Garlic bruschetta, \*poached eggs Thai Yellow Vegetable Curry (VV)(\*GF) Steamed rice & \*naan bread Jersey Tomato & Mozzarella (V) £ 9 £ 15 Basil oil & rocket salad Smokey Moroccan Chickpea Stew (VV) Saffron & date cous-cous **Vegetarian Mezze** (\**VV*) £ 10 Baba ghanoush, artichoke heart, falafel bites, **Sweet Potato & Red Kidney Bean** £ 15 sunblushed tomatoes, hummus, breads, Casserole (VV)(GF) \*tzatziki, \*feta Rice pilaf **Stuffed Plantain Fritters** (VV)(GF) £ 15 Salad Chilli & onion concasse, celeriac remoulade **Sweet Crunch Winter Salad (VV)** Goat's Cheese & Roasted £ 15 Quinoa, red cabbage, broccoli, dried **Butternut Squash Tagliatelle** (V) cranberries with tahini & maple dressing Sunblushed tomato, pine nuts & spinach **Sides Vegetarian Burger** (V) £ 15 Mature cheddar, red onion chutney, floured bun with hand cut chips Hand cut chips Crispy onion rings £ 4 French fries Market vegetables New potatoes Rocket & Parmesan salad **Dessert** Jersey Black Butter Brûlée (V)(GF) **Chef's Special** £ 7 **Chocolate Brownie** (V) **Cheese Selection** (\*GF) £ 8 Pear & Almond Tart (V)

> (V) Vegetarian (VV) Vegan (GF) Gluten Free Dishes marked with an \* can be adapted for vegan or gluten free dietary requirements.

If you have any dietary requirements or food allergies / intolerance please let us know. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished food products.

Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health.

Some dishes may contain small bone and / or shell fragments.