

Vegetarian and Vegan Menu

Starters

Soup of the Day £ 7

Twice Baked Goat's Cheese Soufflé (V) £ 10

Pea shoot salad

Sautéed Wild Mushrooms (*VV) £ 10

Garlic bruschetta, *poached eggs

Jersey Tomato & Mozzarella (V) £ 9

Basil oil & rocket salad

Vegetarian Mezze (*VV) £ 10

Baba ghanoush, artichoke heart, falafel bites, sunblushed tomatoes, hummus, breads, *tzatziki, *feta

Sides

Hand cut chips £ 4

French fries

New potatoes

Crispy onion rings

Market vegetables

Rocket & Parmesan salad

Mains

Vegetable Chilli (VV)(GF) £ 15

Steamed rice, tortillas

Walnut & Lentil Bolognese (VV) £ 15

Linguine & garlic ciabatta

Thai Yellow Vegetable Curry (VV)(*GF) £ 15

Steamed rice & *naan bread

Smokey Moroccan Chickpea Stew (VV) £ 15

Saffron & date cous-cous

Sweet Potato & Red Kidney Bean £ 15

Casserole (VV)(GF)

Rice pilaf

Stuffed Plantain Fritters (VV)(GF) £ 15

Chilli & onion concasse, celeriac remoulade

Vegetarian Burger (V) £ 15

Mature cheddar, red onion chutney, floured bun with hand cut chips

Dessert

Chef's Special £ 8

Chocolate Brownie (V) £ 7

Pear & Almond Tart (V) £ 7

Jersey Ice Cream (V)(GF) £ 6

Cheese Selection (*GF) £ 8

(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.

We will add an optional 10% service charge to your bill, all of which will be shared with the entire hotel team.