

VEGETARIAN & VEGAN

STARTERS

Pumpkin soup with a Westcombe cheddar scone (vga) <i>(Celery, Gluten (wheat), Milk) (vg without a scone)</i>	9.50
Roasted squash and Graceburn salad with pickled walnuts (vga) <i>(Sulphites, Milk, Mustard, Nuts (Walnuts))</i>	12.00
Carrot and radish salad with toasted seeds and vinaigrette (vg) <i>(Mustard, Sulphites)</i>	7.50

MAINS

Roasted cauliflower with romesco sauce, fried new potatoes and spinach <i>(vg) (Sulphites, Mustard, Nuts (almonds))</i>	17.50
Scottish girolles & seashore vegetables on toasted sourdough (vg) <i>with a Burford Brown egg & butter sauce (vga)</i> <i>(Gluten (wheat), Milk, Egg, Sulphites)</i>	18.50 21.00
Linguine with purple sprouting broccoli, chilli, Berkswell and breadcrumbs (vga) <i>(Gluten (wheat), Milk, Eggs, Sulphites, Soya) Can be made without cheese as Vegan option</i>	17.00

SIDES 5.50

Dill pickled cucumbers (vg)
Spinach, steamed (vg) or creamed (vga) <i>(Milk)</i>
Chipped (vg), mashed or parsley potatoes (vga) <i>(Milk)</i>
Heritage Carrots (vga) <i>(Milk)</i>
Buttered seasonal vegetables (vga) <i>(Milk)</i>

*Vg – Vegan. Vga – Vegetarian option available
Please inform your waiter if you have any allergies