



Vegetarian Evening

Snacks

SOURDOUGH BREAD 6

Served with Welsh Rapeseed Oil

KALAMATA OLIVES 5.50

Starters

HOMEMADE SOUP OF THE DAY 10

Served with Fresh House Bread

HERITAGE BEETROOT SALAD 10

Caramelised Walnut, Orange Segments,
Green Up Farm Herbs, Aged Balsamic

Mains

BUTTERNUT SQUASH & SAGE RISOTTO 19

Aged Parmesan, Crispy Sage, Toasted Pine Nuts, Puffed Wild Rice, Chive Oil

SPICED LENTIL BURGER 18

Tomato Relish, Cheddar Cheese, Baby Gem, Pickle, Skinny Fries

LINGUINE 17

Tomato & Basil with Garlic Ciabatta & Pesto

Sides

SEASONED FRIES 5

TRIPLE COOKED CHIPS 6

SEASONAL GREENS 5.50

TRUFFLE & PARMESAN FRIES 6

NEW POTATOES 5.50

GARDEN SALAD 4.50

Please let a member of staff know if you have any allergies or dietary restrictions
CE - Celery | CR - Crustaceans | F - Fish | M - Dairy | Mu - Mustard | G - Gluten | E - Eggs | LU - Lupin
MO - Molluscs | N - Nuts | SO - Soya | SU - Sulphites | P - Peanuts | S - Sesame

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