



Vegan Menu

Starters

Seasonal Soup of the Day (gf*) 9

With homemade toasted sourdough + vegan spread

Asparagus (gf) 11.75

Grilled Vale of Evesham asparagus, rocket, shaved parmesan & truffle oil

Arancini (gf) 9.5

Parmesan & herb arancini, beetroot puree, sun-dried tomatoes

Mains

Linguini 17.5

Puttanesca sauce of tomatoes, black olives, capers, garlic & hint of chilli, shaved parmesan, dressed rocket

Wellington 21

Beetroot 'Wellington', sautéed Cornish new potatoes, charred tenderstem broccoli & green beans, pomodoro sauce

Risotto (gf) 17

Roast butternut squash, sage crisps, vegan feta, squash puree

Desserts

Crumble (gf*) 10

"Chef choice of filling", crunchy crumble topping, Vanilla ice cream
(**Please ask your server for today's crumble creation**)

Panna Cotta (gf) 11

Coconut milk panna cotta, mango salsa, coconut tuille, mango sorbet

Bakewell Tart (gf) 10

Raspberry frangipane, mix berry compote, Raspberry sherbet sorbet

Homemade Ice Cream (gf*) 8.5

Please select **THREE** from;

Ice Creams: Vanilla

Sorbets: Raspberry • Apple • Strawberry • Pineapple

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available.

Please speak to a member of our team should you have any special dietary requirements, allergies, or intolerances

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill