

Vegetarian & Vegan Lunch

Starters

Vegetable Garden Salad

Asparagus, Black Garlic and Pickled Mushrooms (vegan) (gf)

Salad of Caramelised Apple, Sweetcorn and Cherry Tomatoes

Oak Leaf and Frisée Leaves (vegan) (gf)

Cream of Parsnip Soup

Vegetable Crisps (gf)

Main Courses

Carrot, Pea and Bean Biryani with Fried Onions

Mint Raita and a Poppadom (gf)

Shepherd's Pie

Creamed Potatoes and Buttered Savoy Cabbage

Vegetable Stew

Spinach Dumpling and Mushroom Broth (vegan) (gf)

(gf) – Denotes gluten free (ls) – Denotes low sugar

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Desserts

Steamed Apple Suet Pudding

Apple Sorbet (vegan) (ls)

Cashew and Chocolate Cheesecake (gf) (ls)

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00

Crisp and refreshing white with a lemony zing, all the way from Sicily

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Starters

Spring Lettuce and Black Olives

French Vinaigrette (vegan) (gf)

Tian of Papaya and Peppered Pineapple Salsa

Coconut and Coriander Chutney

Cream of Tomato Soup

Basil Oil and Golden Croutons

Main Courses

Pumpkin and Courgette Noodles

Fresh Coconut, Chopped Brazil Nuts and a Soft Herb Emulsion (vegan) (gf)

Goan Vegetable Curry

Rice and Chapati (vegan)

Potato Gnocchi and Charred Broccoli

Roasted Onion and Hazelnut Jus (vegan)

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Desserts

Chickpea Meringue, Roasted Pear and Dark Chocolate Soya Ganache

with Hazelnuts (vegan) (gf)

Mojito Panna Cotta

Pineapple Salsa (gf) (ls)

Cheeseboard

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Salad of Watermelon, Feta and Basil

Toasted Seeds (gf)

Pickled Vegetables with a Goat's Cheese Terrine

Apple Purée (gf)

Pumpkin Velouté

Coconut Milk, Toasted Seeds and Truffle Dressing (vegan) (gf)

Main Courses

Sweet Potato and Kale Balls

Tomato Sauce, Soy Mushrooms and Courgettes

Cauliflower and Potato Curry

Rice, Pooris and Condiments (vegan)

Baby Globe Artichokes with Quinoa

Beetroot, Enoki Mushroom and Garlic Cress (vegan) (gf)

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Desserts

Carrot Cake and Orange Segments

Cinnamon Cream Cheese (vegan) (gf)

Baked Rice Pudding

Black Cherry Compote (gf) (ls)

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Salad of Caramelised Apple, Sweetcorn and Cherry Tomatoes

Oak Leaf and Frisée Lettuce (vegan)

Salad of Roasted Beetroot and Rosary Goat's Cheese Mousse

Balsamic Jelly (gf)

Creamy Cheese, Onion and Sage Soup

Main Courses

Spiced Cauliflower Burger

Pickled Red Cabbage and Black Pepper Ranch Dressing (gf)

Indian Spiced Lentils and Squash

Quinoa and Raita (vegan) (gf)

Wild Mushroom Risotto with Winter Truffle

Crisp Onions (vegan) (gf)

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Desserts

Dark Chocolate and Raspberry Crèmeux

Fresh Berries (gf) (ls)

Coconut and Lemongrass Panna Cotta

Ginger Crumb (vegan) (ls)

Cheeseboard

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Asparagus, Baby Gem Lettuce, Radish and Watermelon (vegan) (gf)

Plum Tomato and Buffalo Mozzarella

Basil Oil Dressing (gf)

French Onion Soup

Cheese Crouton

Main Courses

Paneer Biryani

Raita, Kachumber Salad and Condiments (gf)

Wild Mushroom Conchiglie Pasta

Olive Oil

Market Vegetables

Parsnip, Carrot, Quinoa and Lemon (vegan) (gf)

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Desserts

Cherry Cheesecake

Amarena Cherries (vegan) (gf)

Italian Zuccotto Cake

Kahlúa Flavoured Crème Anglaise (ls)

Cheeseboard

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Starters

Spiced Avocado and Poached Egg*
on Sourdough Toast

Greek Salad
Feta, Tomato, Cucumber and Black Olives (gf)

Andalusian Gazpacho
with Almonds (vegan) (gf)

Main Courses

Sweet Potato, Lentil and Black Sesame Cake
Tofu and Mango Relish

Thai Yellow Butternut Squash and Baby Corn Curry
Jasmine Rice and Roasted Cashew Nuts (vegan) (gf)

Pearl Barley with Cheese and Portobello Mushroom Gratin
Green Leaf Salad (vegan)

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Desserts

Chocolate Marquise
Peanut Butter and Banana (vegan) (gf)

Apple and Elderflower Jelly
Flapjack and Apple Purée (ls)

Cheeseboard

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Starters

Honeydew Melon and Papaya Tatare

Ginger Syrup and Crème Fraiche (gf)

Tabbouleh Salad

Cucumber, Cherry Tomatoes and Rocket (vegan)

Cream of Tomato Soup

Basil Oil and Golden Croutons

Main Courses

Chickpea and Roasted Vegetable Masala

Steamed Rice and Puri (vegan)

Vegetable Samosa

Cucumber and Beetroot Raita

Crisp Fried Halloumi

With Baked Garlic Potato Wedges (gf)

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Desserts

Plum and Brown Sugar Crumble

Yoghurt (vegan)

Cardamon and Vanilla Panna Cotta

Pear Compote (gf) (ls)

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Starters

Fennel and Apple Salad (vegan) (gf)

Dressed Asparagus and Egg Mayonnaise
Black Truffle Dressing, Cucumber and Tomato Salsa (gf)

Green Split Pea Soup
Malt Vinegar

Main Courses

Crispy Kung Pao Cauliflower
Pickled Carrots and White Radish (gf)

Fusilli Pasta Arrabbiata

Spiced Quorn Fajita Wrap
Avocado, Alfalfa Sprouts and Salsa (vegan)

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Desserts

Steamed Pear Suet Pudding
Blackberry Sorbet (vegan)

Cashew and Chocolate Cheesecake (gf) (ls)

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Tofu and Tomato Salad (vegan) (gf)

Radicchio, Orange and Fennel Salad (vegan) (gf)

Five Bean and Lentil Soup (gf)

Main Courses

Mushroom and Spinach in a Korma Sauce
Rice, Naan Bread and Condiments

Spinach, Feta Cheese and Mushroom Strudel
Thai Red Curry Sauce and Basmati Rice

Vegetable and Bean Chilli Taco Shells
Steamed Rice, Guacamole and Salsa (vegan) (gf)

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Desserts

Rosemary Roasted Pineapple
Mango and Pink Peppercorn Sorbet and Banana Jam (vegan) (gf) (ls)

Spiced Poached Fruits
Cinnamon Cream (gf) (ls)

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Starters

Salad of Celery, Artichoke and Hearts of Palm

Fine Herb Vinaigrette (vegan) (gf)

Roasted Butternut Squash, Apple and Pecan Salad (vegan) (gf)

Hot and Sour Soup (gf)

Main Courses

Cannellini Bean and Shallot Stroganoff

Buttered Rice and Roasted Beetroot (gf)

Portobello Mushroom with Mozzarella

Provençal Vegetables and Tomato Sauce (gf)

Spiced Lentil and Bean Chilli

Jasmine Rice and Guacamole (vegan) (gf)

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Desserts

Dark Chocolate and Olive Oil Marquise

Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)

Blueberry and Yoghurt Cheesecake (ls)

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Salad of Carrot, Orange and Mixed Leaves (vegan) (gf)

Whipped Goat's Cheese and Marinated Tomato
Olive Crumb and Basil (gf)

Mulligatawny Soup

Main Courses

Vegetable Sushi, Pickled Ginger and Shoyu
Black Garlic and Pickled Ginger (gf)

Penne Pasta Napolitana

Spiced Coconut and Aubergine Bake
Tomato and Caper Dressing (vegan) (gf)

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Desserts

Summer Pudding
Raspberry Gel and Yoghurt (vegan) (ls)

Chocolate Crème Brûlée
Pistachio Cream (gf)

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Starters

Chilled Papaya with Blueberries

Chilli Coconut Dressing (gf)

Salad of Palm Hearts

Spring Onions, Cucumber, Tomatoes and Garden Greens with Dill Dressing (vegan) (gf)

White Onion and Thyme Soup (gf)

Main Courses

Tempeh Stroganoff Style

Pickled Cucumber and Steamed Rice (gf)

Chestnut, Spinach and Blue Cheese en Croûte

Apple, Courgette and Grain Mustard Cream

Asian Stir-fried Vegetables

Tofu, Brown Rice and Tamari (vegan) (gf)

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Desserts

Sticky Toffee Cake

Date Purée and Apple Compote (vegan)

Fruit Salad (vegan) (gf) (ls)

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Sweet Potato, Roasted Peppers and Endive Salad

Lemon Dressing (vegan) (gf)

Roasted Beetroot, Feta Cheese and Orange Salad

Mixed Leaves (gf)

French Onion Soup

Cheese Crouton

Main Courses

Roasted Cauliflower, Baby Gem Lettuce, Carrot and Broccoli

Potato Crisp (vegan) (gf)

Mushroom and Tarragon Strudel

Baby Vegetables, Grain Mustard and Sherry Vinegar Cream

Miso Grilled Aubergine

Sticky Rice and Pickled Cucumber Kimchi (vegan)

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Desserts

Lemon, Poppy Seed and Cashew Nut Cheesecake

Blackcurrant Compote (vegan) (ls)

Courgette Cake

Cinnamon Mascarpone (gf) (ls)

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Spinach and Chickpea Fritters

Spiced Tomato Sauce (vegan) (gf)

Salad of Baby Leaves, Toasted Quinoa, Walnuts, Lime, Mango and Gremolata

Smoked Tofu Croutons (vegan) (gf)

Cream of Tomato Soup

Basil Oil and Golden Croutons

Main Courses

Courgette, Potato and Onion Frittata

Scallop Potatoes, Green Beans and a Sweet Cherry Tomato Sauce (gf)

Butternut Squash and Halloumi Spiral Pie

Roasted Vegetables and Tomato Sauce

Mushroom, Chestnut and Cranberry Tart

Roasted Mediterranean Style Vegetables (vegan)

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Desserts

Rhubarb Crumble

Strawberry Sorbet (vegan)

Plum and Vanilla Fool

with Granola (ls)

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