



# Plant-based & Vegetarian Menu

## Starters

### ROAST PARSNIP & APPLE SOUP (V)

Parsnip crisps, crispy sprouts • 6.95

### WARM ROAST VEGETABLE & GOAT CHEESE SALAD (V)

Mixed grains, maple & mustard dressing • 7.75

### BAKED CAMEMBERT (TO SHARE) (V)

Fig & Bramley apple chutney, toasted ciabatta, heritage potato crisps, salted seed granola, pear • 13.50

### MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts • 7.25

### AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)

Fennel, watercress, toasted pine nuts • 7.50

## Mains

### SPICED ROAST PUMPKIN (VE)

Walnut & almond roast, hummus, pomegranate, mint & almond pesto, cavolo nero • 13.50

### RISOTTO VERDE (VE)

Tenderstem® broccoli, peas, courgette, pesto, white wine, lemon • 13.25

### ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime • 13.95

### PORTOBELLO MUSHROOM, CHESTNUT & SPINACH WELLINGTON (VE)

Heritage potatoes, sautéed beech mushrooms, onion gravy • 14.95

### SUPERGREEN & GRAIN SALAD (VE)

Beetroot, edamame, lemon dressing • 13.25

### ROOT VEGETABLE POT PIE (V)

Taw Valley Cheddar & white wine sauce, buttered mash • 13.50

## Sides

ONION RINGS (V) • 3.95

SEASONED FRIES (V) • 3.95

ROCKET & TOMATO SALAD (VE) • 3.95

GREEN BEANS (VE) • 3.95

ROAST BUTTERNUT & SAGE (VE) • 3.95

TENDERSTEM® BROCCOLI, SALTED SEED GRANOLA (VE) • 4.50

BUTTERED WINTER GREENS (V) • 3.95

## Desserts

### SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce • 7.50

### ETON MESS (V)

Passion fruit, mango, passion fruit caramel • 7.75

### HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream • 6.95

### APPLE & DAMSON CRUMBLE (V)

Ginger ice cream • 7.50

*Vegan option available*

### STICKY TOFFEE PUDDING (V)

Ginger ice cream, salted seed granola • 7.25

### CHOCOLATE TRIO (V)

Chocolate torte, salted caramel profiteroles, chocolate mousse flower pot • 8.50

### POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

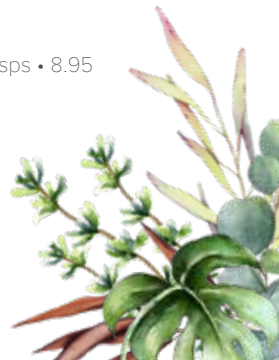
Coconut sorbet, fresh lime • 7.50

### VANILLA CRÈME BRÛLÉE (V)

Home-baked biscuit • 6.95

### BRITISH CHEESEBOARD (V)

Fig & Bramley apple chutney, celery, sourdough crisps • 8.95



*An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.*