

## VEGETARIAN MENU

## STARTER

Cream of celeriac, apple & chestnut	6.50
Red wine poached pear, salted walnuts, celery, Stilton blue cheese	8.50
Ruby beetroot, Heritage beets, quinoa, toasted hazelnuts	8.50
yoghurt dressing	
MAIN	
Braised lentils, baby artichokes, carrots, burnt leeks	17.00
Tortellini pasta, baby spinach, truffle, Parmesan cream	15.00
Jerusalem artichoke, lemon oil & mushroom spelt risotto (V)	15.00

## SIDE 3.50

Potato purée, truffle oil	Braised red cabbage, spices
Chantenay carrots, honey & dill	Green beans, confit shallots

if you have any specific allergies, inform a manager. Menu is a subject to change due to seasonality and product availability