



VEGETARIAN MENU

TO SHARE

Warm Sourdough Bread, Rapeseed Oil, Cider Vinegar (VG) <i>(Gluten, Sulphites)</i>	£7.00
Marinated Olives (VG) <i>(Sulphites)</i>	£3.50

TO BEGIN

Whipped Goat Cheese, Pea & Mint Velouté, Crispy Onions (VGO) <i>(Dairy, Gluten)</i>	£12.50
Garden Courgettes, Potato Salad, Fennel, Buttermilk (VGO) <i>(Dairy, Sulphites)</i>	£12.50
Mozzarella Tart, Isle of Wight Tomatoes, Peated Tomato Sauce (VGO) <i>(Dairy, Gluten, Sulphites)</i>	£14.50

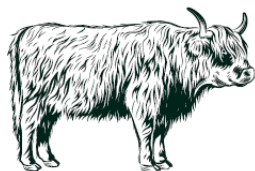
TO FOLLOW

Torridon Vegetarian Burger, Aubergine, Mushroom, Beef Tomato, Pesto, Fries (VG) <i>(Gluten, Mustard, Sulphites)</i>	£19.50
Lemon, Ricotta, Honey and Pine Nut Ravioli, Garden Beans, Sage Butter (VGO) <i>(Dairy, Egg, Gluten, Nuts)</i>	£25.50
Cauliflower Steak, Masala Sauce, Wilted Greens (VG)	£20.50

TO FINISH

Chocolate Parfait, Caramel, Chocolate Chard (VGO) <i>(Gluten, Soya)</i>	£12.50
Sticky Toffee Pudding, Vanilla Ice Cream <i>(Gluten, Sulphites)</i>	£11.50
Selection Of Sorbets <i>(Sulphites)</i>	£9.50

VG: Vegan ; VGO: Vegan Option.



A discretionary 12.5% service charge has been added to your bill.
Please speak to the team if you have any questions about the menu or any dietary requirements.
All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience.
Dishes that can be altered to be DF – Dairy Free, GF - Gluten Free, V - Vegetarian and VG – Vegan.

