

Vegetarian Menu

Courgette

Veloute of Courgette - Marinated Irish Brie - Smoked Garlic Oil

Beetroot

Thyme Roasted Beetroot - Smoked Irish Brie - Blood Orange Dressing

Noodle

Thai Noodle Salad, Pak Choi - Sugar Snap Peas Fresh Coriander - Pickled Ginger

Pea

Spring Pea Risotto - Minted Garlic oil - Parmesan Biscuit

Main Courses

Mushroom

Fresh Herb Papardelle - Wild Mushroom - Spinach - Sun Blushed Tomatoes

Truffle

Potato & Celeriac Rosti - Soft Poached Egg - Truffle Hollandaise

Onion

Baked Cannelloni - Red Onion - Spinach
Goats Cheese - White Onion Cream - Heather Honey & Fig Chutney

£32.95 Two Courses £39.50 Three Courses

For your convenience, a 10% gratuity has been added to your final food bill.
Gratuities can be adjusted based on your experience.



 Two AA Rosettes Awarded November 2008

