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 Biriyani 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)

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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Dark and inky earth flavours, bursting full of cherries and summer fruits

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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)

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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Vegetarian & Vegan Lunch

Starters
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)

Desserts
Carrot Cake and Orange Segments
Cinnamon Cream Cheese (vegan) (gf)

Baked Rice Pudding
Black Cherry Compote (gf) (ls)

Cheeseboard
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Vegetarian & Vegan Lunch

Starters
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]

Desserts
Dark Chocolate and Raspberry Crèmeux
  Fresh Berries [gf] [ls]

Coconut and Lemongrass Panna Cotta
  Ginger Crumb (vegan) [l]

Cheeseboard
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Vegetarian & Vegan Lunch

Starters
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 Biriyani
Raita, Kachumber Salad and Condiments (gf)

Wild Mushroom Conchiglie Pasta
Olive Oil

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

Desserts
Cherry Cheesecake
Amarena Cherries (vegan) (gf)

Italian Zuccotto Cake
Kahlúa Flavoured Crème Anglaise (ls)

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Vegetarian & Vegan Lunch

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)

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

Apple and Elderflower Jelly
Flapjack and Apple Purée (ls)

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Vegetarian & Vegan Lunch

Starters
Honeyned Melon and Papaya Tatare
Ginger Syrup and Crème Fraîche (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)

Desserts
Plum and Brown Sugar Crumble
Yoghurt (vegan)

Cardamon and Vanilla Panna Cotta
Pear Compote (gf) (ls)

Cheeseboard
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Vegetarian & Vegan Lunch

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)

Desserts
Steamed Pear Suet Pudding
Blackberry Sorbet (vegan)

Cashew and Chocolate Cheesecake (gf) (ls)

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Vegetarian & Vegan Lunch

Starters
- 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)

Desserts
- Rosemary Roasted Pineapple
  Mango and Pink Peppercorn Sorbet and Banana Jam (vegan) (gf) (ls)
- Spiced Poached Fruits
  Cinnamon Cream (gf) (ls)

Cheeseboard
- A Selection of Regional British and Continental Cheese with Biscuits

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Vegetarian & Vegan Lunch

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
Provencal Vegetables and Tomato Sauce (gf)
Spiced Lentil and Bean Chilli
Jasmine Rice and Guacamole (vegan) (gf)

Desserts
Dark Chocolate and Olive Oil Marquise
Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)
Blueberry and Yoghurt Cheesecake (ls)

Cheeseboard
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**Vegetarian & Vegan Lunch**

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**Starters**

- **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)

**Cheeseboard**

- A Selection of Regional British and Continental Cheese with Biscuits

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Vegetarian & Vegan Lunch

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)

Desserts

- Sticky Toffee Cake
  Date Purée and Apple Compote (vegan)

- Fruit Salad (vegan) (gf) (ls)

Cheeseboard

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Starters
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)

Desserts
Lemon, Poppy Seed and Cashew Nut Cheesecake
  Blackcurrant Compote (vegan) (ls)

Courgette Cake
  Cinnamon Mascarpone (gf) (ls)

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**Vegetarian & Vegan Lunch**

### Starters

- **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)

### Desserts

- **Rhubarb Crumble**
- **Strawberry Sorbet (vegan)**
- **Plum and Vanilla Fool**
  with Granola (ls)

### Cheeseboard

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