

# Vegetarian Menu

## (£22 - 2 Courses)

(Available Tuesday to Friday from 6pm, Saturday from 5pm and Sunday from 12 noon)

### Les Entrées

#### **Melon Et Fruits VEGAN**

Seasonal melon served with honey glazed fruits, roasted pistachios & a chilled shot of Midoris melon liqueur

#### **Feuillete D'asperges & Oeuf Poche**

Puff pastry case filled with warm asparagus & poached egg, garnished with a creamy wholegrain mustard sauce

#### **Figue Rotie Aux Lentilles VEGAN**

Roasted figs served on a lentil salad, topped with roasted pine kernels & tofu, drizzled with a sesame seed & caramel dressing

#### **Salade De Betteraves De Saison Et Haloumi**

Salad of seasonal beetroot & orange segments, accompanied by grilled Haloumi cheese & dressed with a grain mustard, caper & herb vinaigrette

#### **Baguette A La Fricassee De Champignons**

Brushetta of French bread topped with a fricassee of wild mushrooms & a caramelised shallot purée, served with a drizzle of cream of garlic & a parsley coulis

#### **Soupe De Pomme De Terre Douce VEGAN**

Roasted sweet potato, lime, coriander & coconut milk soup

### Les Plats

#### **Ravioli Au Epinard & Ricotta**

Handmade spinach & ricotta ravioli, set on a bed of smooth cauliflower purée, & wilted pak choi, dressed with a saffron cream sauce

#### **Roulade Vegetarienne VEGAN**

A slice of potato & celeriac roulade filled with roasted aubergine, roasted red peppers, & a red onion marmalade, garnished with salad leaves & a fresh tomato & basil sauce

#### **Risotto A La Boheme VEGAN**

Risotto flavoured with peas, asparagus, shredded cos lettuce leaves & pear, garnished with caramelised pecan nuts & a dressed pea shoot salad

#### **Assiette Aux Trois Saveurs**

Caramelised red onion tart tatin, accompanied by wild mushrooms & deep fried baby goats cheese, dressed with a rocket & balsamic salad

#### **Couscous Facon Du Chef VEGAN**

Israeli couscous flavoured with tomatoes, chick peas, beans, diced vegetables, butternut squash, dried apricots & a hint of Eastern spices, garnished with a fresh mint & Harissa pesto

#### **Tagliatelles D'artichaut**

Fresh tagliatelle cooked with fresh green vegetables, accompanied by artichoke heart, garnished with a fresh creamy tarragon sauce & poached egg

**Important: All meals may contain nuts,  
please advise of any food allergies so dishes can be adjusted**