

Vegetarian Menu £28.50 - 2 Courses

(Available at all times)

Les Entrées (Starters)

Melon & Fruits VEGAN

Seasonal melon served with Eastern fruits & a fruit coulis

Assiette Aux Trois Saveurs

Warm Orzo pasta tossed in a rocket pesto, accompanied by a chunky sun dried tomato tapenade, peas, grilled asparagus & tofu, topped with a garlic saffron rouille dressing

Fricassée De Lentilles & Boudin Noir De Bury VEGAN

Fricassee of Puy lentils braised in a shallot, dried fig, grain mustard & apple juice sauce, topped with grilled fresh figs & grilled vegan Bury black pudding

Panier Aux Betteraves & Sorbet Au Raifort

Filo pastry case filled with chilled seasonal beetroot, served with horseradish ice cream & drizzled with a sesame seed caramel

Crêpe À l'Épinard Champignons & Œuf Poche

Spinach & ricotta pancake topped with a fricassee of wild mushrooms & a poached egg, drizzled with a homemade Béarnaise sauce

Soupe De Pomme De Terre Douce VEGAN

Roasted sweet potato, lime, coriander & coconut milk soup

Les Plats (Main Courses)

Roulote Façon Coronation VEGAN

Spring roll pastry filled with leeks, celeriac, peas & golden sultanas bound with vegan cream cheese & flavoured with mild curry spices, served on a parsnip puree & garnished with a rocket dressing

Roulade Vegetarienne VEGAN

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

Risotto A La Bohème VEGAN/VEGETARIAN (Please advise)

Risotto flavoured with garlic mushrooms & chopped flat parsley, topped with crumbled goats cheese & caramelised red onion chutney, dressed with a pea shoot salad

Pithivier D'Hivers

Puff pastry roll filled with dried cranberries, spinach, chestnuts, asparagus & crushed pecan nuts, bound with cream cheese & asparagus, baked to golden brown & presented on a mirepoix of seasonal vegetables, finished with a Cumberland dressing

Couscous A Ma Façon VEGAN

Roasted red pepper filled with an Israeli couscous flavoured with tomatoes, chickpeas, beans, diced vegetables, butternut squash, dried apricots & a hint of Eastern spices, drizzled with a spicy harissa paste dressing

(Additional Course £8.25)

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

Just to let you know: Should you require any extra potatoes, vegetables or sauce with your dish, please just let a member of staff know, we will be more than happy to oblige.

Bon Appetit!