

Vegetarian Menu

£28.50 Lunchtimes/Sundays - 2 Courses

£32 Evenings - 2 Courses, canapes & palate cleanser

(Available at all times)

Les Entrées (Starters)

Melon & Fruits VEGAN

Seasonal melon served with Eastern fruits & a fruit coulis

Assiette Aux Trois Saveurs

A cheese gougère pastry filled with grilled white & green asparagus, pan fried king mushrooms & a garlic purée, dressed with a creamy smooth garlic sauce

Notre Assiette Asiatique VEGAN

Our version of white onion bhaji, served with a pickled cucumber, golden sultana & kohlrabi salad, garnished with a mint yoghurt dressing

Duo De Saveurs & Œuf Poche

Pan fried slice of Anna potato flavoured with layers of vegetarian black pudding, topped with a poached egg & finished with our homemade Bearnaise sauce

Panier Au Chèvre & Figue Rôtie

Crispy filo pastry basket filled with a smooth caramelised red onion compote, deep fried baby goats cheese & grilled fig, drizzled with a sesame seed caramel

Soupe A La Tomate & Poivrons VEGAN

Roasted plum tomato & red pepper soup topped with croutons

Les Plats (Main Courses)

La Crêpe Aux Champignons Sauvages

A Dutch pancake flavoured with spring onions, topped with a fricassee of wild mushrooms, set on a celeriac purée flavoured with truffle, garnished with a dressed rocket salad & a mushroom sauce

Roulot Vegetarienne VEGAN

Hoisin spring rolls filled with sweet potatoes, butternut squash, spring onions, beans sprouts & tofu, set on a bed of puy lentils, served with an oriental style sauce, flavoured with soy, sesame, coriander, orange juice & balsamic

Assiette Corsica

Aubergine filled with garlic, basil & Cheddar cheese cooked until gratinated, served on a pool of fresh tomato sauce

Pithivier De Printemps

Puff pastry roll filled with spinach, leeks, pear, pine kernels & onions bound in cream cheese, baked to golden brown, presented on a mirepoix of seasonal vegetables, finished with a fragrant saffron cream sauce

Risotto A Ma Façon VEGAN

Risotto cooked with a fine Provençal ratatouille, topped with grilled vegan haloumi, garnished 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!