

## Vegetarian Menu - Dinner

Home-made soup £5.95

Seasonal vegetable salad, hazelnut, herb purée £7.95

Crushed Jerusalem artichoke and beetroot roll, dried fruits, balsamic glazed baby beetroot £8.50

Goat's cheese mousse rolled in granola, goat's cheese and truffled honey ice cream, apple & celery salad £7.95



Gnocchi, Parmesan cream, vegetables à la grecque, black olive and pesto £25.00

Artichoke and leek risotto, crispy egg, parsley oil £25.00

Mushroom, borlotti bean and spinach cannelloni, smoked onion puree, caramelized shallots, cep & truffle sauce £25.00

## Desserts, Cheese, Coffee

Chocolate parfait, espresso reduction, Amaretto jelly, milk sorbet £8.20

Ginger brûlée, roasted pear, gingerbread, pear sorbet £7.50

Poached rhubarb, vanilla mousse, rhubarb tapioca and meringue £7.50

Assiette of desserts £8.75

A palette of ice cream £7.95

A selection of 5 cheeses, Peacock crackers £8.20



Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas, lemon or mint infusion with petit fours £4.00