

# Vegan and Vegetarian Menu

## Starters

Soup of the day *(v)*

Roasted tomato soup *(vg)*

Roasted local beetroot, toasted almonds, pickled pear *(vg)*

Gallybagger cheese soufflé, cauliflower purée *(v)*

## Main courses

Ricotta gnocchi, roasted artichoke, local chard *(v)*

Pea and herb risotto *(vg)*

Pan fried falafel, kalettes, pickled carrots *(vg)*

Curry spiced cauliflower, puy lentils, charred purple sprouting *(vg)*

Hand rolled tagliatelle, butternut squash, rosemary, hazelnuts *(vg)*

## Desserts

Seasonal crumble with rhubarb sorbet *(vg)*

Chocolate brownie, honeycomb, raspberry sorbet *(vg)*

Roasted pineapple, mango sorbet *(vg)*

Coconut rice pudding, charred pineapple, passionfruit sorbet *(vg)*

*(v) = vegetarian (vg) = vegan*

*Please inform a member of waiting staff if you have a food allergy or food intolerance*