

Vegetarian and Vegan Selection.

Starters £6 Mains £12

*Stuffed Roast Pepper and Brie Melt,
With Fresh Herbs, Red Onion, Garlic, Mushroom and Almonds,
Served on Crisp Lettuce Leaves or with New Potatoes and
Vegetables.*

*Aubergine, Courgette and Sweet Tomato Bolognaise,
Served on Tagliatelle with Fresh Parmesan Shavings.*

*Cajun Spiced Potato Wedges,
With Homemade Barbeque Sauce, Topped with Grated Cheddar
and Salad Garnish.*

*Portabello Mushroom and Sweet Potato Gratin,
Seasoned with Garlic and Rosemary and Served with either
Salad or Fresh Vegetables.*

*Lasagne of Roasted Rustic Mediterranean Vegetables,
Topped with Fresh Basil, Feta Cheese and Toasted Pine Nuts.
Served with Chips and Garnish.*

*Napolina Five Bean Chilli,
With Paprika and Turmeric Scented Rice or Jacket Potato and
Salad.*

Deserts £6

Lavender and Rosemary Poached Peaches Mandarin Sorbet

Selection of Sorbets with Fruit Coulis

*Swedish Glace Vanilla Flavoured Iced Non-Dairy Dessert,
Lactose, Cholesterol and Gluten Free*

Melon and Peach Schnapps Cocktail

*All items on this menu are suitable for vegetarians. We can
alter any dish to suit a vegans needs also. Please ask at the bar
when ordering.*