

Vegetarian/Vegan Menu

Starters

Cream of Cauliflower & Truffle Soup

Sourdough Croutons

£5.50 (GF Option)

Twice Baked Mrs Kirkham's Lancashire Cheese Soufflé

Onion Chutney, Thyme Infused Cream

£7.95

Stuffed Mushroom

Caramelised Onions & Watercress (Vegan Option)

£6.95

Mains

Tunworth Cheese & Rigatoni Gratin

Truffle, Cavalo Nero, Spring Onions

£14.95

Caramelised Carrot Fondants

Orange & Cardamom Sauce, Baby Leeks, Oyster Mushrooms

£11.95 (Vegan Option)

All Main Dishes Include a Choice Of

Chips, Creamed Potatoes or Dauphinoise Potatoes

Additional Side Dishes - £3.95 Each

Buttered Seasonal Greens

Orange & Cardamom Glazed Carrots

Fried Chips

Creamed Potatoes

Desserts

All £7.95

Banana Soufflé

*Vanilla Ice Cream, Toffee & Lime Sauce
(Approx. 20 Minute Wait) (GF Option)
Royal Tokaji, 5 Puttonyos Aszu, 70ml £9.95*

'The Punch Bowl' Lemon Tart

*Mirkhowe Damson Sorbet
Chateau Briatte, Sauternes, 70ml £7.15*

Classic Custard Tart

*Fresh Nutmeg
Muscat De Beaumes, 70ml £5.45*

Caramelised Pineapple

Rum Soaked Raisins (Vegan)

3 Scoops of Damson Sorbet

£4.95 (Vegan)

Selection Of 4 British Cheeses

*Quince, Walnuts, Grapes & Biscuits
£10.95 (GF Option)
Taylor's LBV Port, 70ml £5.15
Pocas 10 Year Old Tawny Port, 70ml £6.95*

*Please Inform Us Of Any Food Allergies, Our Staff Are Available To Advise On Suitable Alternatives.
Please Note A 10% Discretionary Service Charge Is Added To Tables Of 8 And Over.*