

# VEGETARIAN MENU

## STARTERS

POACHED PEAR SALAD (VG) Pine Nuts, Sun Dried Tomatoes, Fig, Fennel Dressing Add Goats Cheese for £1	7.5
HERITAGE POTATO TERRINE (VG) Radish, Silver Skin Onion, Balsamic	7
MUSHROOM VÉLOUTE Purple Potato Crisp, Tarragon Oil	6.5

VG = VEGAN

## MAINS

SAFFRON RISOTTO Wild Mushroom, Garlic Oil	17
HANDMADE GNOCCHI Red Wine Poached Shallot, Radish, Pickled Shitake, Crispy Rocket	15
ROASTED BABY SQUASH Wild Mushroom, Cotswold Brie and Porcini Sauce	16
ROASTED ROOTS (VG) Radish Squash Pureé, Roasted Artichoke, Heritage Beetroot, Beetroot Crisp	16
VEGETARIAN BURGER Iceberg lettuce, Tomato Relish, Gherkins, Caramelised Onion, Triple Cooked Chips, Mixed Leaves Choice of Brie, Cheddar, Stilton	15

## DESSERTS

LIME PANNA COTTA Italian Meringue, Crispy Rhubarb, Champagne Sorbet	7.5
TEXTURES OF CHOCOLATE Mint Coulis, Peppermint Sorbet	7.5
MONTY'S MILLE FEUILLE Citrus cream, berries, Cognac Ice Cream	8
CHOCOLATE ORANGE FONDANT Blood Orange and Chilli Ice Cream, Candied Walnuts	8
ALMOND JACONDE Berry Compote, Pistachio Tuille, Blackberry Ice Cream	8
SELECTION OF ARTISAN CHEESES Seasonal fruit chutney, quince jelly, biscuits	SMALL 8 LARGE 12

Allergy advice All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.

A 10% discretionary service charge will be added to all bills

