

Early autumn vegetarian menu

weekend 1st – 3rd September

We are delighted to offer this separate menu to committed vegetarians, who never eat meat or fish.

We regret it is not available to pescatarians as our *a la carte* already offer an extensive choice of non-meat dishes. For gluten-free vegetarians we replace any wheat flour with chickpea flour and bread or toast with a gluten-free version. Please see overleaf for known allergen advice.

Soup is 6.00 and all other starters are 9.00 Main courses are all 14.50

our house salad – which can be taken as a starter – comprises: artichoke heart, broad beans, radish, sugar snaps, tarragon, chives, Little Gem and Castelfranco leaves

starter: deep-fried vegetable fritto misto main: with house salad

starter: Westcombe Park ricotta, chestnut honey, braised chicory and broad bean salad with torn sourdough croutons

starter: bruschetta with zucchini trifolati (braised in olive oil, garlic & parsley)

starter: potato crackling, buffalo mozzarella, artichoke heart & salsa verde salad main: with house salad

main: creamy orzo (rice-sized pasta) with cavolo nero, girolles mushrooms & Gran Moravia cheese plus our house salad

main: saffron, cherry tomato & sweet roast garlic risotto, Gran Moravia, plus our house salad

main: Umbrian lentil ragú, girolles, poached egg, spinach

main: Sicilian sweet-sour aubergine, tomato & onion caponata, polenta, summer greens

Please see over for allergen information

Known allergens, i.e. wheat, rye, barley, oats, spelt, eggs, peanuts, soy beans, milk, celery, celeriac, mustard, sesame seeds, sulphites & tree nuts of all types may be present in our dishes.

If you have any concerns, we will happily offer guidance.