

Vegetarian Menu

Starters

Lyonnaise Onion Tart

chard tenderstem broccoli, kalamata olives, toasted pine nuts, thyme £12

Roasted Delicia Pumpkin

pickled mushrooms, cambridge blue cheese, truffle mayonnaise, toasted seeds £14

Baked Potato Velouté

spiced tomato chutney, smoked olive oil £10

Mains

Tarte à la Tomate

burrata, fig, wild rocket & toasted almonds, aged balsamic glaze, side of fries £25

Sage & Ricotta Ravioli

fried chantetelles, wild rocket, crispy sage, toasted pine nuts, cacio e pepe sauce £28

Vegetable Pithivier

garlic buttered hispi cabbage, leeks vinaigrette, pomme dauphine, roasted chestnut mushroom sauce £30