



Vegan Menu

To Start

Coates & Seely Brut Reserve (125ml) £12.00

Nibbles

Chargrilled Hobbs House sourdough, Ramsbury extra virgin rapeseed oil, balsamic £5.00

Garlic & herb marinated olives £4.50

Starters

Spiced parsnip soup, curry oil, Hobbs House sourdough	£8.00
Cauliflower 'bang-bang' salad, baby gem, chicory, pomegranate	£9.00 / £15.00
Maple glazed broccoli heart & cherry tomato skewers, roast red pepper coulis	£8.00
Beetroot carpaccio, pickled mushrooms, black garlic dressing, hazelnuts	£9.00

Mains

Thai green vegetable curry, steamed jasmine rice, tomato & cucumber salad, coriander	£18.00
Roast tomato & field mushroom burger, shredded iceberg, toasted bun, sweet chilli jam, sautéed potatoes	£16.00
Rosemary roast squash, sautéed potatoes, oyster mushrooms, chestnut purée, toasted almonds	£17.00
Haricot & butter bean cassoulet, sesame fried greens, garlic crumb, wild garlic oil	£16.00

Sides £5.50 each

- Sesame fried pak choi & savoy cabbage
- Spinach & avocado salad, Ramsbury extra virgin rapeseed oil
- New potatoes, spring onions & chives

Desserts

Sticky toffee pudding, coconut caramel sauce, plant based vanilla ice cream	£8.50
Grilled & poached peach, port reduction, lemon sorbet, honeycomb	£9.00
Vegan chocolate brownie, coconut chocolate sauce, plant based vanilla ice cream	£9.00
Apple & blackberry crumble, berry sorbet	£8.00
Chocolate & Biscoff fondant	£9.00
The Jack Russell Sgroppino, blended lemon sorbet & Absolut vodka	£9.00

Yarde Farm Devonshire Vegan ice cream & sorbets £2.50 per scoop