



## **Winter Vegetarian Menu 2018**

### **Starters**

<b>Homemade Bread</b> - Mixed Olives, Olive Oil and Balsamic	£4
<b>Deep Fried Wedge of Brie</b> - Cranberry Relish and Rocket	£6
<b>Soup of the Day</b> - Crusty Bread and Butter	£5
<b>Cheddar and Black Sheep Rarebit</b> - Sourdough Toast, Piccalilli and Salad	£6

### **Mains**

<b>Old Winchester and Mushroom Arancini</b> - Mushroom, Spinach and Jerusalem Artichoke Fricassee and a Gremolata Dressing	£15
<b>Baked Camembert</b> – Crusty Bread, Crudites, Fries and a Red Onion Pickle	£12
<b>Spiced Chickpea Burger</b> – Red Onion Pickle, Fries, Onion Rings and Rocket	£12
<b>Cheddar and Almond Crusted Nut Roast</b> – Vegetarian Gravy, Mash and Greens	£14

### **Desserts**

<b>Golden Syrup Sponge</b> - Vanilla Ice Cream & Sticky Toffee Sauce	£6
<b>Lemon Posset</b> – Raspberry Sorbet and Meringue	£6
<b>Chocolate Fondant</b> – Satsuma Sorbet and Candied Orange (Please Allow 15 mins)	£7
<b>Baileys Crème Brulee</b> – Served with Shortbread & a Fruit Compôte	£6
<b>A Selection of Homemade Ice Creams</b> - Served with Sweet Treats	£6
<b>Home Made Petit 4s</b> – The Perfect Accompaniment for Tea/Coffee	£3.50
<b>Seasonal Cheeses</b> – Manchego with Quince Paste and Port Soaked Stilton with Honey and Walnuts	£8