



Spring Vegetarian Menu 2019

Starters

House Sourdough - Mixed Olives, Olive Oil and Balsamic	£4
Goats Cheese – Beetroot Marmalade, Roasted Beets and Baby Gem	£7
Soup of the Day - Crusty Bread and Butter	£5
Cheddar and Black Sheep Rarebit - Sourdough Toast, Piccalilli and Salad	£6

Mains

Crisp Polenta – Creamed Mushrooms, Spinach, Poached Egg and Wild Garlic Pesto	£15
Baked Camembert – Crusty Bread, Crudités, Fries and a Shallot Marmalade	£12
Spiced Chickpea Burger – Shallot Pickle, Fries, Onion Rings and Rocket	£12
Cheddar and Almond Crusted Nut Roast – Vegetarian Gravy, Mash and Greens	£14

Desserts

Golden Syrup Sponge - Vanilla Ice Cream & Sticky Toffee Sauce	£6
Yorkshire Rhubarb Trifle – Brioche Croutons and a Brandy Snap	£6
Caramelised Bramley Apples – Puff Pastry, Calvados Ice Cream and Salt Caramel	£7
Lime Posset – Lime and Ginger Beer Sorbet and Meringue	£6
A Selection of Homemade Ice Creams - Served with Sweet Treats	£6
Home Made Petit 4s – The Perfect Accompaniment for Tea & Coffee	£3.50
Cheese Board – Stilton, Camembert and Cheddar with Apple, Quince and Honey	£9