



Vegan & Vegetarian Menu Winter 2025

To Begin

Roasted Carrot Soup VG GF V 1, 14
Jersey Honey, Pea Shoots

Smoked Tofu VG GF V 1, 6, 10, 12, 13, 14
Sundried Tomatoes, Toasted Walnuts, Baby Gem, Mango & Chilli Dressing, Micro Herbs

Heritage Beetroot, Goats Cheese Mousse VG V 1, 2, 6, 7, 14
Brioche Croutons, Roasted Cherry Tomatoes, Balsamic

Wild Mushroom, Sourdough Bruschetta VG V 1, 2, 6, 14
Vegan Cream, Black Pepper, Soft Herbs

To Follow

Roasted Cauliflower Steak VG GF V 1, 14
Wild Mushroom, Tomato, Chimichurri Dressing

Curried Stuffed Pepper VG GF V 1, 6, 14
Braised Rice, Poppadums

Vegan Penne Pasta VG V 1, 6, 10, 14
Basil, Sundried Tomato, Toasted Hazelnuts, Basil oil

Risotto, Pea, Spinach & Asparagus VG GF V 1, 10, 14
Toasted Pine Nuts, Vegan Parmesan, Truffle Oil

To Finish

Braised Pink Lady Apple VG GF V 14
Vegan Crème Vanilla, Sultanas, Raisins

Pear & Apple Crumble VG GF V 6, 14
Served With Vegan Cream

Sticky Toffee Pudding GF V 4, 6, 7, 10, 14
Caramel, Vanilla Ice Cream

Lemon & Limoncello Posset VG GF V 7, 14
Fruit Coulis, Fresh Berries

Food Allergies & Intolerance

If you suffer from a food allergy or intolerance,
please inform a member of our service team
who will be happy to assist when placing your order

V – Vegan / VG – Vegetarian / GF – Gluten free

1 Celery 2, Cereals / Gluten 3, Crustaceans, 4, eggs 5, Fish 6, Lupin, 7, Milk 8, Molluscs 9, Mustard
10, Nuts 11, Peanuts 12, Sesame Seeds 13, Soya 14, Sulphur Dioxide / Sulphites