

## Vegetarian Menu

### Starters

*Seasonal Soup of the Day, Bread & Butter - 9.00 (g,d,c)*

*Parmesan Custard, Tomato, Black Olive Crumb, Basil (d,e,g) - 9.00 (g,d,sul)*

### Main Courses

*Beetroot Tart Thin, Scorched Driftwood Goats' Cheese and Aged Balsamic - 24.00  
(d,eg,sul)*

*Wye Valley Asparagus, Soft Poached Hens Egg, Pink Fir Potatoes, Brown Butter,  
Candied Pumpkin seeds and Herb Emulsion - 24.00 (d,e,g)*

### Desserts

*Rhubarb & Ginger Crème Brulee (d,e,sul) - 9.50*

*Cashel Blue Cheese, Treacle Tart, Candied Walnuts (n,g,d,sul,cel) - 9.50*

*Tonka Bean Rice Pudding, Roasted Pear, Amaretti Crumble (g,n,d) - 9.50*