



VEGETARIAN AND VEGAN MENU

STARTERS ~ SALADS ~ SOUPS

Roast Parsnip Soup 6.75 (GF)

Avocado Wholefood Salad 9.50 (V) (GF)

Chopped Salad of Vegetables with soft herbs 8.25 / 12.00 (V) (GF)

Mixed Beetroot, Roast Hazelnut & Goats' Curd Salad 11.50 (V – on request) (GF)

EIER

Eggs Florentine 9.50 - 19.00 (GF)

Omelette au choix from 8.50 fines herbs, Gruyère, mushroom, tomato, onion (GF)

Omelette 'Gordon Bennett' mushrooms & cream 10.50 (GF)

Fried Duck Egg with a Duxelle of mushrooms, truffled cream and toasted brioche 11.75 (GF)

ENTREES

Gnocchi with grilled vegetables, tomato sauce and Parmesan 13.75 (V – on request) (GF)

Warm Mixed Aubergine and heritage tomato salad 13.50 (V) (GF)

Wild Mushroom Stroganoff red peppers and Spätzle 15.25 (GF)

Pierogies with wild mushrooms & truffled cream 9.95 / 14.00 (GF)

Tartes Flambées: mushrooms & thyme **or** sundried tomato and goats' cheese 9.75

VEGETABLES ~ SIDE SALADS

Buttery Mash 4.75 French Fries 4.95

Minted Green Vegetables 4.75 Tomato & Basil Salad 5.25

Wilted Spinach 4.95 Potato Salad 4.25 Grilled Vegetable Salad 5.25

Mixed Leaf Salad 5.25 Pickled Cucumber 4.50 Käse Spätzle 4.25

Please inform your server if you have any allergies we need to be aware of. (V) suitable for vegans (GF) gluten free