



VEGETARIAN MENU

Soup Of The Day £5

New Season Asparagus
Duck Egg, Hollandaise £10

Goats Cheese Fritters
Chargrilled Vegetables, Basil Pesto £7

Caesar Salad
Regato Cheese, Cos, Croutons, Caesar Dressing £9

Chargrilled vegetables
Celeriac Remoulade, Basil Pesto £5

Eggs Florentine
Sautéed Spinach, Poached Egg, Hollandaise Sauce £7

Spring Salad
Grilled Delice De Bourgogne en croute, Truffled Honey £8

Fricassee of Spring Vegetables
Dauphinoise Potatoes, Butter Sauce £14

Spring Pea Ravioli
Rocket & Regato Cheese £13

Linguine Arabiata
Chilli, Garlic, Parsley & Tomato, With Rocket & Regato £13

Thai Green Vegetable & Coconut Curry
Jasmine Rice, Poppadum & Pickle £13

Portobello Mushroom Burger
Cheddar Cheese, Tomato, Onion Rings, Skinny Fries £13

Vegetable Tacos
Peppers, Jalapenos, Sour Cream, Guacamole, Salsa, Skinny fries £13

Sides £3

Skinny Fries Or Chunky Chips
Onion Rings New Potatoes
Tomato & Shallot Salad Seasonal Vegetables

Most Of Our Vegetarian Dishes Can Be Served As A Starter Or Main Course
Please Ask A Member Of The Team

If You Require Information About Any Ingredients Or Allergens In Our Dishes, Please Ask A Member
Of Our Team.

All Our Food Is Prepared To Order So We Strive To Satisfy All Dietary Requirements.
A discretionary 10% service charge will be added to all tables of 10 or more.

We have the perfect selection of wines available by the glass as recommendations with our current menu...

Fine white

Picpoul de Pinet, 2015, Morin Langaran, France
£6.75(175ml) £9.25(250ml) £26.95 (Bottle)
Light, crisp, delicate

Chablis 2015 Dampt, France
£9.50(175ml) £13.45(250ml) £39.95 (Bottle)
crisp, dry chardonnay

Sauvignon Blanc Lofthouse, NZ
£7.50(175mm) £10.50(250ml) £30.95(Bottle)
Super with our queen scallops

Sancerre, La Grande Maison, France
£9.50(175mm) £13.50(250ml) £39.00(Bottle)
Cool climate sauvignon blanc. dry

Albarino - Pazo la Maza, Spain Rias Baixas
£8.75(175mm) £12.50(250ml) £36.95(Bottle)
lively & refreshing, this is absolutely perfect with seafood & fish dishes

Tempranillo Blanco, Rioja Vega, Spain
£9.50(175mm) £13.50(250ml) £39.00(Bottle)
Tempranillo nearly always red wine? This as a white wine is turning heads. This is an amazing food lovers white wine. Perhaps one of the most exciting I've tasted!

Fine red

Soraie 2014, Veneto, Italy
£7.50(175mm) £10.50(250ml) £30.95(Bottle)
This is easy drinking with red meats

Ripasso Valpolicella, Astoria, Italy
£9.50(175mm) £13.45(250ml) £39.95(Bottle)
Affectionately known as the "Baby Amarone"

Shiraz, Heywood Estate, 2015, Oz
£7.50(175mm) £10.50(250ml) £30.95(Bottle)
Rounded, opulent and rich

Malbec 2014, Bodega, Ruca Malen Argentina
£8.50(175ml) £12.75(250ml) £35.95(Bottle)
Perfect steak wine!

Chateau D'Angludet, Margaux 2012
£12.50(175mm) £17.50(250ml) £50.95(Bottle)
This is when we start getting serious! This is a super claret, and so good that Corney and Barrow call it their "house" Margaux! Harmonious and long depth, no hard edges, ready to drink

PSI, 2012, Ribera del Duero, Spain
£12.50(175mm) £17.50(250ml) £50.95(Bottle)
This is possibly our most favorite red for both flavours and certainly value. If new wave Spanish wine is your thing, this is for you,