



## Vegan & Dairy Free Options

### Starters

#### Soup

Home style vegetable soup, crusty artisan bread £6.25

#### Beetroot

Mixed beetroot, poached pear, shallot puree, walnuts, pea shoots £5.95

#### Spring Risotto

Asparagus, courgette, edamame bean and pea risotto, toasted pine nuts, dill oil £6.95

### Main Courses

#### Ravioloni

Pasta shells filled with pumpkin and sage, spicy Arrabbiata tomato sauce, local vegetables £15.95

#### Spring Risotto

Asparagus, courgette, edamame bean and pea risotto, toasted pine nuts, dill oil £15.95

#### Potato Gnocchi

Pan fried gnocchi, sautéed heritage beets, wilted spinach, sage butter sauce, crispy shallots £15.95

### Desserts

#### Affogato

A scoop of vanilla dairy free ice cream with a shot of hot espresso £4

#### Berries and Ice

Vanilla dairy free ice cream, macerated fruit and berries with Archers, dark chocolate sorbet £7