APPETIZER

Vegetarian

HOMEMADE SOUP OF THE DAY £5.50

Served with a Crusty Baquette - V VG GF

DEEP FRIED SOMERSET BRIE

£6.90

Sesame Seed Crust, Dressed Salad

ROASTED ASPARGUS SPEARS

CREAMY GARLIC MUSHROOMS

Apricot chutney & Aged Balsamic dressing - V

f.6 40

Pecan Nuts with White Truffle Oil Dressing & Herb Leaf

Salad - V VG GF

£5.90

Served on Toasted Brioche Croute V., CAN BE GF

Menu

GF - gluten free VG - vegan

V- vegetarian

MAIN PLATES

ROOT VEGETABLE, LENTIL & LEEK HOTPOT £12.90

Served with Vegetables & Potatoes V. VG. GF

BROCOLLI, LEEK AND YORKSHIRE BLUE CHEESE COBBLER

Served with Vegetable Suet Dumpling , New Potatoes and Vegetables V

MUSHROOM AND SESAME VEGETABLE TERIYAKI

Served with Coriander Rice VVG GF

SWEET POTATO, COCONUT AND CAULIFLOWER CURRY

Served with Basmati Rice & Poppadums VVG GF[no poppadums]

DESSERTS

FRUIT CRUMBLE GF DF V VG £5.90

Topped with Vanilla Ice Cream

WHITE CHOCOLATE AND ORANGE BRULEE £6.90

with Amaretti Biscuits V GF [no ammaretti]]

YORKSHIRE DALES ICE CREAM SUNDAE £6.90

A Selection of Ice Creams with Wafers & Sauces V - GF[no wafer]

MERINGUE NEST WITH STRAWBERRY ICE CREAM £5.90

Fresh berries & Raspberry Coulis GF - V

For any allergens information - Please speak to a member of staff

£12.90

£13.90

£13.90