

Vegetarian and Vegan Menu



Head chef: Hefin Roberts

Starters

Olive oil poached asparagus, pea and courgette with toasted buckwheat £7.00 (ve)(v)(dfo)

Truffle potato risotto with shaved pickled carrots £6.00 (ve)(v)(dfo)

Cream cheese custard, tomato fondue, courgette, pea & sorrel £7.00 (v)

Sour cream roasted carrots, smoked mozzarella fritter, fresh orange & tarragon £7.50 (v)

Mains

Saffron tagliatelle with spring vegetables, butter fried duck egg, crisp sour dough with tomato fondue £16.00 (dfo)

Roasted Jerusalem artichoke, roasted beetroots and radishes with spiced toasted seeds £15.50 (ve)(v)(dfo)

Roasted cauliflower with caramelized onions, hazelnuts & black olives £14.00 (ve)(v)(dfo)

Pea, courgette & blue cheese risotto with a poached hen's egg £12.50 (gf)(v)

Spiced chickpea & vegetable burger with portobello mushroom & gouda cheese, salad and fries £12.00 (v)(dfo)

Desserts

Roasted pineapple with pineapple tea sorbet £6.00 (ve)(v)(dfo)

Apple & pear with maple syrup glaze and toasted oat crumble £6.00 (ve)(v)(dfo)

Rich dark chocolate tart with vanilla mousse with salted caramel ice cream £7.50 (v)

Chef's select cheeses with pickles, chutney and crackers £9.00 (v)

Selection of sorbet £5.00 (ve)(v)(dfo)

(v) vegetarian (ve) vegan (gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option

Some of our food contains allergens. Please speak to a member of our team for more information.

Welsh version available on request. Fersiwn Gymraeg ar gael ar gais.