

## Vegetarian and Vegan Menu



Head chef: *Hefin Roberts*

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### Starters

Olive oil poached asparagus, pea and courgette with toasted buckwheat (ve)(gf) £8.00

Spiced chickpea's with caramelized onions, hazelnuts & black olives (ve)(gf) £7.50

Mon las blue cheese mousse, charred and glazed cauliflower, spiced pickled apples (v)(gf) £8.50

Marinated tomato and herb salad, pine nuts & balsamic (ve)(gf) £7.50

### Mains

Sautéed fennel, leek and chicory with courgette fritters, orzo pasta and coriander pesto (ve) £15.50

Foraged beach leaves and wild nettles bound in potato gnocchi, courgette and lemon confit, roasted turnips and kohlrabi (v) £17.00

Jerusalem artichoke with pickled mushrooms, summer greens and garlic potato spaghetti (ve)(gf) £15.00

### Desserts

Roasted pineapple with pineapple tea sorbet (ve)(gf) £7.50

Lemon curd and fresh raspberry pizza £7.00

Apple & pear with maple syrup glaze and toasted oat crumble (ve) £7.50

Peppered strawberry salad with strawberry ice and white chocolate aero (v)(gf) £8.00

Selection of ice creams (v)(gf) £6.00

(v) vegetarian (ve) vegan (gf) gluten free (gfo) gluten 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.