

VEGETARIAN MENU

NIBBLES

Marinated Spanish olives **3.5** / Warm breads, flavoured butter, dipping oil **5** / Beetroot and chickpea dip, croutes **4** / Artichoke crostini's **4** / rosemary spiced nuts **3.5**

TO BEGIN

Cumin Sweet Potato 6.5

Curried cauliflower puree, pomegranate, coriander

Asparagus 7

Beetroot, white onion puree, pickled walnut

Gin Battered Halloumi 6.5

Petit pois puree, caper and gherkin

Chargrilled Artichoke Bruschetta 6

Basil

Green Barn Farm Goats Curd 7

Isle of Wight heritage tomatoes, baby onion, black olive

Roasted Carrot 6.5

Cumin seed, orange, feta

MAIN MEAL

Tomato Ragu Pasta 14

Fennel, wild garlic, goats cheese curd

Gin Battered Halloumi 13.5

lemon salted chips, piccolo tomatoes, black olive

Heritage Tomato Panzanella 12.5

Feta, radish

Roasted Carrot, Chickpea 14

Walnut, watercress salad, Gorgonzola

SIDES

Maple glazed baby potatoes, chive **4** / Polenta chips **4** / Tender stem broccoli, almond, caper **4.5** / Cumin sweet potato, feta, wild garlic **4** / Charred sweetcorn, piccolo tomato, radish **4** / Grilled garlic breads, Grana Padano **3** / Granny Smith, pickled walnut, watercress **4** / Three Buoys seasoned skinny fries **3.5**