



VEGETARIAN DISHES, FOR INSPIRATION

Pantry Soup

Either classical or modern, made from seasonal ingredients. Please ask. Served with freshly baked bread.

Bill and Ben Bread (Serves 2) Veg

Ciabatta bread topped with home-made garlic & herb butter, caramelised red onion chutney and Cheddar cheese. ✓

Blue Coats

Two large pan-fried mushrooms topped with blue cheese, then grilled with a pesto crust and served on a red pepper and fennel salad.

Vegetarian Bruschetta Veg

Char-grilled courgette, red onion, peppers and cherry tomatoes, sautéed in garlic butter. Served hot on toasted Focaccia, with a mixed leaf salad, hummus and Pesto.

Traditional English Ploughman's lunch

Freshly baked Sour dough, or Multigrain, baguette, served with local cheeses, mixed salad garnish, country style chutney, and pickled baby onions.

Free Range Omelettes (Served with our House dressed mixed salad). All GF

Cheddar cheese, ham and sliced tomato
Sautéed field mushrooms with Stilton cheese

Vegan Burger Veg

Home-made vegan burger, stacked with a cooked mushroom, avocado slices and tomato chilli jam. Add cheese for £1.

Meatless Meat Pie Veg

Vegan mince pie- cooked with peppers, beetroot and spinach in a rich tomato sauce. Topped with puff pastry. Served with a trio of rice and seasonal vegetables. Takes 20 minutes to cook.

Meatless Pie II Veg

Vegan mince pie- cooked with root vegetables, beetroot, tomatoes and lentils, then topped with puff pastry. Served with a trio of rice.

Leaves Between the Sheets

Crumbled Feta cheese, beetroot slices, pine nuts, fresh rocket and spinach leaves layered between sheets of lasagne, a rich tomato sauce and a creamy cheese sauce. Served with a mixed side salad.

Roots, Fruits and All

Mushroom, shallots, squash and root vegetables, cooked in a tomato sauce. Topped with puff pastry and served with creamed potato and vegetables.

The above are dishes that have proved popular over the years, ideal for hot fork buffets and sit-down set menu veggie options. POA