

VEGETARIAN MENU

SHARING

Pain de campagne <i>Freshly baked bread, jersey butter</i>	4.00
Giant Apulian Cerignola olives	4.25
Grilled flat bread <i>Pea hummus, crudites, feta cheese, spiced nuts</i>	6.50

STARTERS

Roast red pepper soup <i>Sweet pepper, lemon & herb salsa</i>	6.00
Tempura seasonal vegetables <i>Chilli jam, lime</i>	8.00
Chargrilled asparagus <i>Poached duck egg, truffle butter</i>	8.50
Heritage beetroot & goats cheese <i>Apple, basil pesto, watercress, toasted seeds</i>	8.50
Salt & pepper organic tofu <i>Watercress, white radish, sesame, soy</i>	8.50

MAINS

Burrata cheese & heirloom tomato salad <i>Avocado, rocket, basil, olives</i>	12.50
Superfood salad <i>Quinoa tabbouleh, beetroot, avocado, pomegranate, kale, tahini dressing, spiced nuts & seeds</i>	12.50
Smoked Lancashire cheese sandwich <i>Onion relish, apple, tomato, watercress</i>	8.50
Halloumi cheese burger <i>Chipotle mayonnaise, grilled red onions, brioche bun, baked sweet potato chips</i>	12.50
Vegan burger <i>Black bean patty, chipotle mayonnaise, baked sweet potato chips</i>	12.50
<i>Add cheese, avocado or fried duck egg</i>	<i>each 1.50</i>
Mayfield Swiss cheese & spinach tart <i>Poached duck egg, truffle butter</i>	13.75
Asparagus risotto <i>Broad bean, pea, leek & pecorino cheese</i>	13.25
Malaysian red curry <i>Aubergine, tofu, pak choi, broccoli, fragrant rice, grilled pineapple salsa</i>	13.75

SIDES

Chargrilled broccoli, chilli, garlic	5.00
Pak choi, ginger, spring onion	4.50
Beer battered onion rings	4.00
Creamy spinach, pecorino cheese	5.00
Baked sweet potato chips	4.00
Mashed potatoes	4.00
Crushed new season potatoes	4.50
House salad	4.50

DESSERTS

Baked New York cheesecake <i>Macerated strawberries, basil</i>	7.50
Cherry Bakewell tart <i>Clotted cream</i>	7.50
Lemon posset <i>Fresh berries, hazelnut brittle</i>	7.50
Sticky toffee pudding <i>Vanilla ice cream</i>	7.50
Chocolate fondant <i>Vanilla ice cream</i>	7.50
Mascarpone crème brûlée <i>Raspberry sorbet</i>	7.50
Colston Bassett Stilton & Smoked Lancashire Cheese <i>Water biscuits, quince jelly, red grapes, walnuts</i>	9.50

PETIT FOUR

Chocolate & hazelnut truffles	4.00
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ICE CREAM & SORBET

All served with a chocolate & hazelnut wafer biscuit

Vanilla Chocolate Limoncello Malteser	5.50
Blackberry ripple Mango & vanilla iced yoghurt	
Raspberry sorbet Coconut sorbet	

SUNDAE BAR £7.25

See separate menu

Build your own sundae from our selection of seasonal ice creams, sauces & toppings

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

the restaurant
bar + grill