

# VEGETARIAN MENU 2025

## MUSHROOM VELOUTE (D) (GF)

Les Vallees Farm and woodland mushroom velouté,  
Truffled cream  
11.50

## MOZZARELLA (D,SD)

buffalo mozzarella, sun dried tomatoes and basil pesto, balsamic syrup  
12.50 / 21.50

## SPRING ROLLS (E,G,S,SE,SD)

mixed vegetables, Asian slaw and noodles, sesame, soy and honey dressing  
14.00 / 21.50

## CAMEMBERT (D,E,G,MU,N)

fried in breadcrumbs, caramelised walnuts, sun dried tomato chutney  
14.00 / 21.50

## ASPARAGUS (D,E,SD)

asparagus spears, soft poached egg, Guernsey butter hollandaise  
15.50 / 23.50

## BEIGNETS (D,E,G,SD)

Guernsey smoked cheddar beignets, Provençale vegetables, parmesan beurre blanc  
14.50 / 23.50

## GOAT'S CHEESE (N) (GF)

hazelnut granola crusted crottin goat's cheese,  
beetroot puree, hazelnut and caramelised orange salad  
12.50 / 23.50

Allergen Key -

Ce Celery, G Gluten, L Lupin, Mu Mustard, N Nuts, P Peanuts  
S Soya, SD Sulphur Dioxide, Se Sesame Seeds