



VEGAN AND VEGETARIAN MENU

Starters

Soup of the Day 8 (v/ve)

Warmed bread, salted butter

Spring Pea and Mint Arancini 9 (v/ve)

Sundried tomato pesto

Emilys Bread 8 (v/ve)

Olives, flavoured butters

Foraged Mushrooms 8 (v/ve)

Truffle cream, Emily's toasted bread, porcini salt

Spring Apple and Fennel Salad 8 (v/ve)

Roquito peppers, radish, lemon and basil dressing
ADD goats' cheese £3.00

Mains

Battered Banana Blossom Fish 17 (v/ve)

Thrice cooked chips, minted pea puree, artichoke tartare sauce

PTMY Burger 16 (v/ve)

Gem lettuce, pickles, sweet red onion, burger sauce, crispy onions, nettle cheese, skin on fries, house chutney

Asparagus and Pea Risotto 18 (v/ve)

Courgette crisps, lemon and basil dressing

Braised Cauliflower Steak 16 (v/ve)

Cauliflower puree, roasted carrots, spring greens, jus

Spiced Heritage Carrots 16 (v/ve)

Carrot puree, carrot crisps, tenderstem brocolli, sour apple, coriander oil

Desserts

Lemon Tart (v) 7

Italian meringue, berry compote

PTMY Homemade Ice Creams and Sorbets (gf/v/ve) 5

Ask your server for today's flavours (ve available)

British Isle Cheeseboard (v) 13

Artisan crackers, truffle honey, grapes, smoked almonds

Salted Caramel Brownie (gf/v/ve) 7

Chocolate soil, vanilla ice cream, berry compote

Rhubarb and Apple Crumble (v/ve) 7

Vanilla ice cream

Bread and Butter Pudding (v) 7

Poached pear, creme anglaise

PTMY Sticky Toffee Pudding (v) 7

Toasted hazelnuts, vanilla ice cream