

La Table

VEGETARIAN MENU

Starters

Chestnut Mushroom Stuffed Herb Duxelles with Garlic Butter 8

Celery, Dairy

Baby Gem Lettuce tossed in a Caesar Dressing with Parmesan Shavings &
a Poached Manx Hen Egg 8.75

Dairy, Eggs, Mustard

Pottage du Jour 7.50

Please ask your server

Baked Stack of Beef Tomato & Brie served with Caper Salad 9

Celery, Dairy

Mains

Chargrilled Red Pepper with Chickpea Couscous & Harissa Sauce 15

Celery, Dairy

Buckwheat Galette Crêpe filled with a mixture of Vegetable
in a Cream & Garlic Sauce 16.50

Celery, Dairy

Seasonal Vegetable Stuffed Courgette topped with breadcrumbs & cheese on a
Tomato Concasse 16.50

Celery, Dairy, Gluten

Sautéed Mushroom and Mixed Pepper in a creamy Veloute Sauce dusted with
smoked Paprika 16.50

Celery, Dairy

AND ALL CAN BE MADE VEGAN