

Vegan and Vegetarian Menu

Two course £45

Three course £55

Starter

Fricasse of butternut squash, truffle cepes, celeriac puree and apple textures (vg, v)

Black fig (v) (vg option)
Caramelized fig and port puree, Cornish blue cheese beignet, candied walnut heritage salad

Tomato (v)
Vine roasted tomato soup, parmesan straw, basil crème fraiche

Main Courses

Forest mushroom, pearl barley wild mushroom risotto, king oyster mushroom, kale and almond pesto, heritage carrot salad (v) (vg)

Spiced lentil, roasted beetroot, vegetable pakora, sweet potato puree

Marinated tofu, singapore noodles, mushroom dashi, sweet potato, Asian slaw (vg, v)

Desserts

Chocolate brownie and passionfruit sorbet

Poached pear, blackberry and red wine jelly, lemon sorbet

Selection of Summer Sorbets