

## Table d'hôte Vegan Menu

(Lunch Midday-2.30p.m.) (Dinner 5.30p.m.-7.00p.m.) 2 courses £19.00 3 courses £22.00

## Starters

Parsnip & white bean soup Deep fried sage leaves, roasted chestnut

Pickled purple carrots Beetroot emulsion, ruby beets, cucumber, sesame

> Candied golden & ruby beets Gingerbread, walnut oil

## Main courses

Roasted Mediterranean vegetable tian Pea purée, sun-blush tomato compote

Wild mushroom risotto Pickled Eryngii mushroom , textures of truffle, confit garlic, rocket leaf

> Salt-baked celeriac & confit wild mushrooms Grilled baby leeks, pumpkin purée, curly kale

## Desserts

Vanilla panna cotta Freeze-dried raspberries, honeycomb

> Pineapple & mango salad Coconut sorbet, raspberries

Dark chocolate brownie Beetroot sorbet, blackberries

Macerated hedgerow berry salad Meringue pearls, blueberry water ice

Food allergies and intolerances: Before ordering please speak to a member of our team about our ingredients. Should you have any questions regarding the content or preparation of any of our food please ask one of our team.