

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