

# Vegan and Vegetarian A la Carte Menu

## Roast winter vegetables - Ve

Vegetable crisps, herb flavoured beans, tofu, truffle dressing  
(Mu, N walnut, So, Su) £16.50

## Asian salad - Ve

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal (se, so) £18.50

## Tabbouleh - Ve

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts  
(G wheat, Mu, N pine nuts, walnut, So, Su) £17.50

## Jerusalem artichoke

Pulled buffalo mozzarella, fennel, pink grapefruit, garden mint (M, n walnut, Su) £17.00

## Truffle goats cheese mousse

Salt baked garden beetroot, pickled beetroot, tree ripened fig, toasted hazelnuts  
(M, N hazelnut, Su) £20.00

## Cèpe risotto

Crisp potato skin, truffle, Parmesan, herb oil  
(M, Su) £22.50

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## Spiced aubergine - Ve

Okra, griddled calçot, salsify, roast chickpeas, turmeric, coconut, crispy kale £24.00

## Salt baked celeriac - Ve

Celeriac and truffle velouté, apple, remoulade (Ce, G barley, wheat, Mu, N almond, hazelnut, Su) £24.00

## Wild mushroom ramen - Ve

Miso broth, shiitake, rice noodles, spaghetti vegetables, sesame, sweet pickled ginger, pak choy (se, so, su) £27.50

## Baked vegetable Wellington

Caramelized garden root vegetables, mushroom, tomato, tarragon sauce (E, G wheat, M, Su) £32.00

## Squash and feta ravioli

Sweet potato, baby spinach, toasted pine nuts, wild rocket, sage butter (E, G wheat, M, N pine nuts, walnut, Su) £26.00

## Vegetable curry

Aubergine, queen chickpea, baked squash, wilted greens, broccoli tempura, fragrant rice (G wheat, se) £25.00

All main courses are a complete dish however please feel free to add any of the following sides:

## Jersey Royals with dairy free butter

## Steamed tender stem shoots, toasted almonds (N - almond)

Green garden salad (Mu, N walnut) All sides - £7.00

**Chocolate cheesecake - Ve**

Valrhona 46% Amatika chocolate, orange sorbet (N almond, hazelnut, So) £18.00

**Garden apple crumble - Ve**

Bay leaf custard, salted almond ice cream (G wheat, N almond) £18.00

**Vegan cheese selection - Ve**

Rhubarb compote, quince, prune, caramelized pecans (G wheat, Mu, N pecan, walnut, Su) £22.50

**Warm chocolate fondant**

Single plantation dark chocolate, praline ice cream (E, G wheat, M, N hazelnut, So) £18.00

**Poached pear**

Pomegranate, orange toasted sabayon, mandarin sorbet (E, Su) £18.00

**Traditional farmhouse cheeses**

Rhubarb compote, quince, prune, caramelized pecans,  
artisan biscuits (E, M, N pecan, walnut, So) £22.50

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**Choice of freshly ground coffees, teas, infusions and petits fours - Ve**

(G wheat, N almond, pistachio, hazelnut) £6.50

Ve – Vegan, all other dishes are vegetarian

**Allergens**

Ce– celery, Cr - crustacean, E – egg, F – Fish, G – gluten, M – milk, Mo – molluscs, Mu – mustard,  
N – nuts, Se – sesame, So – soya, Su – sulphates

**In support of local charity JAYF, we are adding £1 to every  
restaurant bill.**

**If you prefer to opt out, please inform a member of staff.**

**More info on JAYF can be found on**



If you would like to reward our team with a gratuity, please feel free to do so.  
All gratuities are shared amongst all staff members.