

Vegan and Vegetarian Menus

A la Carte – available daily for lunch and dinner

Roast seasonal 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

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

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

Choose two courses from the Market Menu below for only £37.50 per person.
Space for more? Add a starter or a dessert for £7.50 per person!

Market Menu – available Monday to Saturday, lunchtime only

Asian salad - Ve

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal (Se, So)

Tabbouleh - Ve

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

Jerusalem artichoke

Pulled buffalo mozzarella, fennel, pink grapefruit, garden mint (M, N walnut, Su)

Vegetable curry – Ve

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

Salt baked celeriac - Ve

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

Cèpe risotto

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

Garden apple crumble - Ve

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

Chocolate cheesecake - Ve

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

Poached pear

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

Choice of freshly ground coffees, teas, infusions and petits fours

(M, G wheat, N almond) - **Ve** £6.50

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

Jersey Royals with dairy free butter - Ve

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

Green garden salad (Mu, N walnut) - - Ve

All sides - £7.00

Ve – Vegan, all other dishes are vegetarian

Allergens

C – celery, Cr - crustacean, E – egg, F – fish, G – gluten, M – milk, Mo – molluscs, Mu – mustard, N – nuts, Se – sesame, Su – sulphates

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

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

