

VEGAN MENU

3 courses - £38.50

Seasonal heritage TOMATOES, Haas avocado, Gordal olives, tomato water and tahini dressing

Pickled WATERMELON, marinated vegan feta, toasted sourdough, capers, basil

Smoked PEA velouté, mint gremolata, shaved truffle

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Vegan Cheddar RISOTTO, roast onion, watercress, locally foraged mushrooms

Roast AUBERGINE Wellington, Summer beans, pickled shallots, Provencal mash

Seared LITTLE GEM LETTUCE, fregola pasta with roast tomato, almond sauce, wild herb salad

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Apple CRUMBLE, maple syrup and raspberry sorbet

Chocolate BROWNIE, apricot and passionfruit sorbet