



Vegan/Vegetarian menu

Marinated Tomato, Wild Garlic, Black Olive

£11.50

Roasted Beetroot, Baby Leeks, Sukura Cress, Toasted Seeds, Blood Orange and Cardamom Vinaigrette

£11.50

Cauliflower Velouté, Toasted Hazelnut, Truffle

£10.00

Fregola, Wild Mushroom, Persillade, Crisp Onions

£19.00

Dark Chocolate & Beetroot Brownie, Cherry, Beetroot Sorbet

£10.00

Orange & Spiced Rum Pudding, Caramel Sauce, Dark Chocolate Sorbet

£10.00

4-Course Menu: £50 per person

We endeavour to use local produce wherever possible.

Service charge is not applied to your final account, any gratuity is at the discretion of our guests