



Vegan Menu Autumn 2024

To Begin

Falafel VG GF V

Spinach, Chickpea & Tomato Patie, Shallot Relish, Chilli Oil, Coriander, Micro Herbs

Vegetable Samosa VG GF V

Shredded Bay Gem, Tomato Concasse, Tamarind & Chilli Dip

Oven Roasted Asparagus VG GF V

Garlic Crisps, Pepper Salsa, Basil Oil, Shallots & Micro Herb Garnish

Roast Pumpkin Soup VG GF V

Spiced Croutons, Herb oil, Pea Shoots

To Follow

Roasted Aubergine & Chickpea Curry

Scented Rice, Paratha VG or Poppadum GF V

Caramelised Cauliflower Steak VG GF V

Tempura Vegetables, Glazed Vine Tomato, Porcini Mushroom Dust, Crispy Leeks, (Soft Poached Egg), Basil Oil, Balsamic Reduction

Penna Pasta VG GF V

Spinach, Truffled Wild Mushroom, Tomato, Toasted Pine Nuts, Pea Shoots

Broccoli, Red Pepper, Risotto & Polenta Cake VG GF V

Spinach Ragu, Confit Tomato, Garlic, Crispy Leeks

To Finish

Coconut Milk Creamed Pudding VG GF V

Grated Fresh Nutmeg, Cardamom, Almonds

Apple & Rhubarb Crumble VG GF V

Plant Based Pouring Cream

Ruby Port Poached Pear VG GF V

Cinnamon, Star Anise, Port Reduction, Champagne Sorbet

Lemon & Limoncello Posset VG GF V

Fruit Coulis, Fresh Berries

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

2 Course Menu & Illy Filter Coffee £39.00

3 Course Menu & Illy Filter Coffee £45.00

Food Allergies & Intolerance

If you suffer from a food allergy or intolerance, please inform a member of our service team who will be happy to assist when placing your order

V – Vegan / VG – Vegetarian / GF – Gluten free