



VEGAN/VEGETARIAN MENU

Starters

- 1 Salt baked beetroot & goats cheese salad, candied walnuts with plum sauce (VE) (N)
 - 2 Roast red pepper & tomato soup (VG)
 - 3 Crispy curry cauliflower, golden raisins & pine nuts, cheese sauce with pickled walnuts (VE) (N)
 - 4 Burrata, heritage tomatoes, green olive tapenade & lavosh cracker (VE)
 - 5 Pea soup with toasted seeds & mint oil (VG)
 - 6 Goats cheese & harissa croquette, salt-baked heritage beetroots, beetroot & cumin ketchup (VE)
 - 7 Pumpkin mulligatawny soup, butternut squash ravioli, spiced granola, pumpkin oil (VE)
 - 8 Courgette, cumin & spelt fritters, courgette & cherry tomato salad, citrus dressing (VG)
 - 9 Beetroot & shallot tarte tatin with a herb & pickled salad (VG)
 - 10 Baked butternut squash & goats cheese tart, mustard & black garlic, pomegranate & redicco (VE)
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Mains

- 1 Smoked aubergine steak, mint yoghurt, heritage tomato & watercress salad & patatas bravas (VE)
 - 2 Pan-seared cauliflower steak, salsa verdi, caper tomato & pine nut salsa, crispy potato (VG)
 - 3 Butternut squash & portobello mushroom wellington, rataouille, herb & lemon quinoa (VG)
 - 4 Aubergine parmigiana, roast garlic bread, seasonal vegetables (VE)
 - 5 Vegan sausage & mash, onion gravy & parsnip crisp (VG)
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Desserts

- 1 Rum & lime baked pineapple: rum caramel syrup, honeycomb, orange curd & caramelised hazelnut (VE) (N)
- 2 Pear tart tatin: with cinnamon custard & vanilla ice cream (VE)
- 3 Bread & butter pudding: with marmalade & real custard (VE)
- 4 Exotic fruit platter, raspberry coulis (VG)
- 5 Lemon meringue tart: with basil marinated strawberries (VE)