DOVETALE PLANT-BASED MENU

SNACK

King oyster mushroom tempura	5ea
SALADS	
Bibb lettuce salad, shallot & chardonnay vinaigrette	16
Autumn leaves & roots, pumpkin seeds & maple dressing	18
Shrub Farm beetroots, Williams pear & pecan	18
MAINS	
Roasted sweetcorn & pickled girolles, black garlic & marjoram	19
Grilled kalibos cabbage, blackcurrant & mint	22
Spelt risotto, foraged mushrooms	26

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A £5 cover charge per person applies.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

The paper used here is fully recycled and biodegradable.

Illustration: Nina Fuga

