

STARTERS

£7.90

Girolle mushroom, grilled tenderstem broccoli,
Hollandaise sauce & soft poached hen's egg

V GF

Carpaccio of saffron potato, Heritage beetroot, toasted pine nuts,
plum & chilli relish, crisp rocket GF V VE

Bubble & squeak, grain mustard cream
celeriac remoulade V GF

Superfood salad: roast butternut squash, home smoked mozzarella,
toasted walnuts, poached pear, orange & honey dressing V GF

MAINS

£14.90

Butternut squash & smoked cheddar quiche, truffle cream,
sea salt & rosemary focaccia V

Plum & goats cheese tart, honey roast roots, roast garlic polenta chips V *

Mille feuille of griddled artichokes, salt baked beetroot, celeriac purée,
pearl barley & vegan jus V GF VE

Potato terrine, with braised cabbage, white onion velouté
roast chestnuts & Cavalo Nero V GF

DESSERTS

£6.90

Blackberry & apple crumble, coconut & oat topping, blackberry sorbet V VE GF

Pavlova: chick pea meringue, fruit salad & purée,
mango sorbet V VE GF

Sweet potato brownie, cocoa syrup, raspberry sorbet V VE GF

Polenta & almond cake, sugared almonds, strawberry sorbet V VE GF

GF – Gluten free VE – Vegan V – Vegetarian