

STARTERS

£7.90

Roast squash velouté with toasted pine nuts & white truffle oil

VE V GF

Goats cheese mousse, pickled beetroot, golden leaves GF V

Bubble & squeak, Hollandaise sauce & soft poached hens egg V GF

Jerusalem artichoke, poached pears, & pomegranate salad,
pear dressing VE V GF

MAINS

£14.90

Winter vegetable chowder, saffron potatoes, cavalo nero
& roast chestnuts VE V GF

Maple roast root vegetables encrôte, creamed spinach & polenta chips VE

Blue cheese & pear tart, toasted walnuts, celeriac purée & seasonal greens V

Tartare of butternut squash, charred squash, white truffle & squash purée,
pearl barley risotto, wild rocket VE 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