

VEGAN MENU

STARTERS

Plot Jerusalem artichokes, pickled and fresh pear, crispy artichokes and kale,
sherry syrup dressing

Mushroom soup, truffle cheese fritter, balsamic, fried onion crisps

MAINS

Pumpkin sage and onion cannelloni, English autumn truffle sauce,
black garlic

Smoked confit potatoes, roasted cauliflower, balsamic onion,
nut crumble

DESSERTS

Poached pear, blood orange sorbet and segments, crumble

Dark chocolate ganache, banana jam, raisins

Disposable Menu

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill