

MEAT FREE MENU

vg denotes dishes which are suitable for vegans – we are happy to adapt dishes where possible to accommodate all dietary requirements, please feel free to ask

STARTER

ISLE OF WHITE TOMATOES GF Gazpacho Cream, Basil, Avocado Sorbet	9
CARROT AND GINGER GF vg Pickled Heritage Carrots, Carrot and Ginger Emulsion, Spiced Red Lentils	7
ORZO PASTA Mushroom, Summer Vegetables, Truffle	8

MAINS

SPICED CHICKPEA AND SAFFRON RAGOUT GF vg Young Leek, Kale, Fennel	14
WILD GARLIC GNOCCHI Morchella Mushrooms, Black Garlic, Red Pepper	18
PEA AND MINT ARANCINI Braised Puy Lentils, Heritage Tomatoes, Groombridge Asparagus	15

DESSERTS

(all of our desserts are suitable for vegetarians)

POACHED AND FRESH SEASONAL FRUITS GF vg Toasted Nuts, Sorbet	7
COCONUT RICE PUDDING GF vg Blood Orange, Kalamansi Sorbet	8