

MEAT FREE OPTIONS

Our vegan and vegetarian options can be taken in conjunction with either our lunch or dinner menus

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

MULLAGATAWNY **vg**

Poached Leeks, Smoked Almonds

JERSLURAM ARTICHOKE AND BEETROOT **vg**

Barigoule, Pickled Onions, Crumbled Hazelnuts, Red Vein Sorrel

CHARRED TENDERSTEM BROCCOLI

Goat's Cheese, Almonds, Radish, Chili

MAINS

WOODLAND MUSHROOM ORZO

Truffle, King Oyster, Celery Leaf

SALT BAKED CELERIAC **vg**

Horseradish, Grelot Onion, Chickpea and Tomato Stew, Nero Cabbage

BUTTERNUT SQUASH AND SAGE ARANCINI

Salt Baked Celeriac, Sautéed Kale, Roasted Roscoff Onion

DESSERTS

POACHED AND FRESH SEASONAL FRUITS **vg**

Toasted Nuts, Sorbet

COCONUT RICE PUDDING **vg**

Blood Orange, Kalamansi Sorbet

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT