

Vegetarian Menu

STARTER

KENTISH BROCCOLI AND BLUE CHEESE SOUP
Kentish Blue Cheese Mousse, Rapini

JERSLURAM ARTICHOKE AND BEETROOT
Artichoke Barigoule, Pickled Onions, Crumbled Hazelnuts, Red Vein Sorrel

MAINS

WOODLAND MUSHROOM ORZO
Truffle, King Oyster, Celery Leaf

BUTTERNUT SQUASH & SAGE ARANCINI
Salt Baked Celeriac, Sautéed Kale,
Roasted Roscoff Onion

All of our fresh ingredients are purchased daily please be understanding if something is unavailable.

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

To the best of our knowledge, no genetically modified ingredients are used in our cooking

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

All indicated prices are inclusive of 20% VAT

Vegan Menu

STARTER

ROASTED RED PEPPER AND TOMATO SOUP
Olive

JERSLURAM ARTICHOKE AND BEETROOT
Artichoke Barigoule, Pickled Onions, Crumbled Hazelnuts, Red Vein Sorrel

MAINS

WOODLAND MUSHROOM ORZO 'RISOTTO'
Truffle, King Oyster, Celery Leaf

SALT BAKED CELERIAC
Horseradish, Grelot Onion, Chickpea and Tomato Stew, Nero Cabbage

DESSERTS

POACHED & FRESH SEASONAL FRUITS
Toasted Nuts, Sorbet

COCONUT RICE PUDDING
Blood Orange, Kalamansi Sorbet