

Vegetarian Menu

STARTER

JERSLURAM ARTICHOKE AND FIG

Artichoke Barigoule, Roast Fig, Crumbled Chestnuts, Crones

HERITAGE BEETROOT

Curd, Balsamic, Pomegranate, Ginger Bread

MAINS

TRUFFLED MAYFIELD CAULIFLOWER CHEESE

Young Leek, Cauliflower Pakora, Coriander and Kaffir Lime Dressing

BUTTERNUT SQUASH & SAGE ARANCINI

Salt Baked Celeriac, Sautéed Sprouts, Roasted Roscoff Onion

Vegan Menu

STARTER

JERSLURAM ARTICHOKE AND FIG

Artichoke Barigoule, Roast Fig, Crumbled Chestnuts, Crones

ROASTED BEETROOTS

Black Olive Tapenade, 'Bombay Mix', Peanuts, Coriander

MAINS

TRUFFLED CAULIFLOWER

Young Leek, Cauliflower Pakora, Coriander and Kaffir Lime Dressing

WILD MUSHROOM

Salt Baked Celeriac, Seared Cep, Braised Red Cabbage
Roasted Roscoff Onion

DESSERTS

POACHED & FRESH SEASONAL FRUITS

Toasted Nuts, Sorbet

COCONUT RICE PUDDING

Clementines, Mandarin Sorbet

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

