

Vegetarian Menu

STARTER

ROAST PICCOLO PARSNIP
'Bombay' Mix, Mango, Coconut

JERSLURAM ARTICHOKE AND BLACKBERRY
Artichoke Barigoule, Fresh Blackberries, Crumbled Hazelnuts, Red
Vein Sorrel

MAINS

WOODLAND MUSHROOM ORZO 'RISOTTO'
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

ROAST BUTTERNUT SOUP
Wild Rice, Chive

JERSLURAM ARTICHOKE AND BLACKBERRY
Artichoke Barigoule, Fresh Blackberry, Crumbled Hazelnut, Red Vein Sorrel

MAINS

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

SALT BAKED CELERIAC
Horseradish, Grelot Onion, Sauerkraut, Nero Cabbage

DESSERTS

POACHED & FRESH SEASONAL FRUITS
Toasted Nuts, Sorbet

COCONUT RICE PUDDING
Clementines, Mandarin Sorbet