

## **MEAT FREE MENU**

*we are happy to adapt dishes where possible to accommodate all dietary requirements, please feel free to ask*

### **STARTER**

DOLCELATTE AND CONFERENCE PEAR TART Roast Parsnip, Hummus, Garden Mint, Truffle	9
BABY GLOBE ARTICHOKE Red Chicory, Pickled Shallots, Purple Sprouting Broccoli	8

### **MAINS**

BLACK TRUFFLE GNOCCHI Fennel, Samphire, Poached Carrot, Little Wallop, Yellow Foot Chanterelle	14
YEAST BAKED AUBERGINE Saffron and Mixed Bean Stew, Confit Garlic, Smoked Aubergine Caviar, King Oyster Mushroom	16

### **DESSERT**

BANANA AND MAPLE PARFAIT Mango, Candied Lime, Rum Caramel Banana	7
VANILLA AND COCONUT RICE Rum Soaked Raisins, Clementines	7

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 5% VAT / 20% VAT (alcohol)