

MEAT FREE MENU

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

AVOCADO AND PECORINO TART Apricots, Chervil Mayonnaise, Soused Golden Raisins, Soft Herbs	9
BBQ CUCUMBER AND APPLE CONSOMMÉ vg Granny Smith Apple and Caper Salad, Dorset Wasabi, Cashew Nuts, Dill	8

MAINS

POACHED CAULIFLOWER vg Cauliflower Rice, Groombridge Asparagus, English Peas, Chive Flowers	14
STUFFED GLOBE ARTICHOKE Celeriac and Gouda Croquette, Stout Pearl Onions, Onion Syrup, Wild Garlic	16

DESSERT

BANANA AND MAPLE PARFAIT vg Mango, Candied Lime, Rum Caramel Banana	7
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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)