



## VEGAN MENU

We hope you enjoy these carefully prepared vegan dishes. This menu is designed to utilise all of the best local seasonal ingredients as we endeavour to meet all of our guests dietary requirements.

### to begin...

<b>Herb quinoa</b> Pickled cucumber, radish, toasted hazelnuts	£8.25
<b>Asparagus</b> Leek, radicchio, beetroot gel, tarragon oil	£8.75

### to follow...

<b>Crushed Jersey royals</b> Pickled carrot, broccoli puree, tender stem broccoli, toasted almonds, lemon and parsley dressing	£16.00
<b>Salt baked celeriac</b> Wild mushrooms, radicchio, spinach, wild garlic, pickled mushrooms, crispy capers	£16.00

### to finish...

<b>Selection of ice creams or sorbets</b>	£6.00
<b>Chocolate brownie</b> Caramelised pineapple, pineapple sorbet	£7.00

Some dishes may contain nuts, or traces of nuts. To the best of our knowledge, all ingredients are GM free. Before ordering please speak to our staff if you have a food intolerance or allergy. All prices are inclusive of VAT at the current rate.