LATE WINTER VEGAN MENU



STARTER OR MAIN

The following dishes can be served as a Starter or a Main

Heritage Carrot Terrine 'à la Grecque' gfn

pickled shallot, hazelnut, radish

Chickpea Panisse gfo

fennel, grapefruit caviar, black apple puree, brown ale cracker

Salt Baked Kohlrabi gf

pickled kohlrabi, charred hispi cabbage, spiced sesame crisp, confit new potato, dill

Jerusalem Artichoke gfn

 $pickled\ walnut, sunflower\ seed, crispy\ potato$

Textures of Cauliflower gf

cauliflower fondants, yeasted purée, cauliflower leaf kimchi, pickled raisins, mint, caper

DESSERTS

Blood Orange Sorbet gf

charred blood orange, yoghurt, dark chocolate

Biscoff Crumble

raspberry, red vein sorrel

Chocolate Mousse gf

candied hazelnut dust, honeycomb

Our Late Winter Lunch and Late Winter Menu are both available at lunchtimes. The menus can be ordered together. If choosing from the latter menu, upgrade supplements will be added to your bill. Please note the restaurant closes at 3.30pm to allow us time to prepare for our evening service, thank you. If you have a specific allergy or dietary requirement, please let us know.

 $v\, \text{vegetarian} \, | \, vo\, \text{vegetarian option} \, | \, gf\, gluten\, free \, | \, gfo\, gluten\, free \, option \, | \, n\, contains\, nuts$

