

Vegetarian Menu

Starters

Risotto of Chanterelles

Sauté Grey Chanterelles, Crème Fraiche, Parmesan Cracknel & Sage 6

Minestrone Soup

with Basil Sourdough Croutons 9,7 wheat

Crown Prince Pumpkin Gnocchi

Spinach, Toasted Pumpkin Seeds & Shaved Chestnut 4,5 chestnut,7 wheat

Main Course

Porcini & Asagio Ravioli

Dark Mushroom Cream, Pickled Walnuts & Crispy Shallots 4,6,7 wheat

Roast Crapudine Beets with Squash Ricotta

Roasted Beets with Sherry Vinegar, Squash Ricotta & Lentil Stew 6

Spiced Chickpea & Vegetable Stew

Cooked Spiced Stew with Chickpeas & Winter Vegetables & Chargrilled Aubergine

Desserts

Chargrilled Pineapple

Lime & Maldon Sea Salt, Black Rum Caramel & Coconut Sorbet

Fresh Seasonal Fruit Plate

Lychee Sorbet

Allergens: 1 Peanuts 2 Fish 3 Shellfish 4 Eggs 5 Tree Nuts 6 Milk 7 Gluten 8 Sesame 9 Celery 10 Mustard 11 Sulphur
12 Lupin 13 Soya Bean/Soya

* If you have any food allergies, please inform a member of the staff or management*Although extra care has been taken in the preparation and production of our dishes, we cannot guarantee 100% that our dishes do not contain the above ingredients/allergens*