

# Vegan Set Menu

## STARTERS

### Soup of the Day (v) \*

Chef's Choice of Seasonal Soup

### Salt Baked Beetroot Pressing

Caramelised Onion | Chardonnay Poached Pear | Hazelnuts | Spiced Granola | Sourdough

### Miso Roasted Mushrooms

Baby Potato | Pickled Shallots | Chestnuts | Watercress Salad

## MAINS

### Falafel \*

Chickpea & Mixed Bean Cassoulet

### Vegetable Terrine \*

Terrine of Sweet Potato | Courgette | Aubergine | Celeriac | Tomato | Basil  
Spinach | Grilled Tenderstem | Beetroot | Black Garlic

### Risotto

Truffle | Forest Mushrooms | Charred Lemon Segments | Spiced Pecan Granola

## SIDES | £4 each

Truffle & Vegan Cheddar Crushed Potato \*  
Maple Roasted Chantenay Carrots & Spiced Granola  
French Fries \*  
Sweet Potato Fries \*

House Salad \*  
Steamed New Potatoes \*  
Mixed Vegetables \*  
Tomato & Basil Salad \*

## DESSERTS

### Fresh Fruit Platter \*

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

### Chocolate and Orange Cake \*

Orange Gel | Strawberry Sorbet

### Raspberry Frangipane Tart \*

Raspberry Purée | Fresh Berries

### Three Scoop Vegan Vanilla Ice Cream or Sorbet \*

+£2.50 supplement

Two courses, £28.00 | Three courses, £33.00

\* Gluten Free

If you have a food allergy, intolerance or sensitivity, please let your server know on arrival, before you place your order. Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.