£75 PER PERSON

# VEGAN TASTING MENU

## Tart
red onion caramelised tart, curly endive, balsamic dressing

## Asparagus (GF)
grilled asparagus, wild rocket, truffle dressing

## Artichoke (GFO)
roasted Jerusalem artichoke, curly kale, roasted new potatoes, crispy wild mushrooms

## Roasted Vegetable Medley (GFO)
pan fried king oyster mushrooms, confit celeriac fondant, baby heritage carrots, curly kale, parsnip crisps, herb oil

## Palate Cleanser (GF)
lemon gin granita

## Cheesecake
strawberry & basil compote, plant based cheesecake, vegan biscuit crumb

Valentine's Day

GF: Gluten Free, VE: Vegan, V: Vegetarian,
GFO: Gluten Free Option, VEO: Vegan Option, VO: Vegetarian Option.

Please inform us of any food allergies before ordering