



Vegan Tasting Menu

Thursday 1st March 2018

*Sesame Seed Cracker, Fermented Khol Rabi, Watercress Puree
Salted Walnuts, Pea Shoots*

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*Baby Vegetable Salad, Beetroot, Fennel, Asparagus, Radish  
Black Onion Seeds, Rocket, Lemon Tamarind Dressing*

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*Mushroom Bourguignon, Chargrilled Cep, Roast Baby Carrot
Seared Shallot, Confit Purple Potato, Purple Sprouting Broccoli
Mustard Seed & Pearl Onion Vegan Gravy*

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*Chocolate Mousse, Midget Gem Meringues, Fresh Raspberries  
Toasted Hazelnuts, Blood Orange Gel*

*£20.00 Per Person*