



VEGAN DINING MENU

A decorative horizontal frame with ornate, symmetrical scrollwork at both ends. The text "VEGAN DINING MENU" is centered within the frame in a simple, uppercase, sans-serif font.

S T A R T E R S

Roasted Autumn Gold pumpkin soup, sprout, endive, pomegranate & clementine

Charred tenderstem broccoli, roasted garlic, pickled walnuts, buckwheat

Roasted vegetable pâté, roasted chestnuts & oil, sourdough

M A I N S

Spelt risotto, sweet potato, salsify, molasses & herb salad

Gluten-free parsnip gnocchi, sprouts, pear & pistachio

Charred aubergine, coconut Greek yoghurt, confit garlic, sumac, cumin, flatbread

Served with a selection of seasonal vegetables for the table

P U D D I N G S

Roasted Cox apple, cinnamon & vanilla crumble

Coconut panna cotta, poached pineapple & passion fruit

Poached berries, verbena gel, hazelnut crumb

2 C O U R S E £19.95 p p 3 C O U R S E £27.95 p p

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan
Discretionary service charge of 12.5% may be added, ask for details.





GLUTEN-FREE DINING MENU

STARTERS

Artichoke velouté, roasted chestnuts & oil (v)
Three bird pressé, tarragon mayo, pickles & crisp bread
Cornish crab, endive, textures of cucumber & beetroot

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy
Torched cod, braised lentils, salsa verde
Gluten-free parsnip gnocchi, sprouts, pear & pistachio (v)
Maple glazed short rib of Chalcroft beef, mustard mash, Swiss chard, bourbon
Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

P U D D I N G S

Clementine trifle, brandy crème, toasted almond nuts & brittle
Pistachio nut aerated cheesecake, Oreo & vanilla crumb, cinnamon poached raspberries
Black forest chocolate dome, 80's whipped cream

2 COURSE £26.95 p p 3 COURSE £32.95 p p

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DAIRY-FREE DINING MENU

STARTERS

Jerusalem artichoke soup, roasted ceps, truffle oil & garlic sourdough toast (v)

Three bird pressé, tarragon mayo, pickles & crisp bread

Cornish crab, endive, textures of cucumber & beetroot

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy

Whole grilled south coast plaice, tomato & black olive fondue, crispy capers

Gluten-free parsnip gnocchi, sprouts, pear & pistachio (v)

Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

PUDDINGS

Roasted Cox apple, cinnamon & vanilla crumble

Coconut panna cotta, poached pineapple & passion fruit

Poached berries, verbena gel, hazelnut crumb

2 COURSE £26.95 p p 3 COURSE £32.95 p p

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