



3 COURSE VEGAN MENU

Chickpea and Ras el Hanout Soup, Toasted Pine Nuts

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Slow Roasted Tomato Tartlet, Grape Chutney

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Roasted Artichoke, Warm Potato and Caper Salad

Char Grilled Leek and Asparagus, Rosti Potato, Tomato and Balsamic Vierge

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Pearl Barley Risotto, Roasted Butternut Squash, Pickled Fennel

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Char Grilled Cauliflower, Spiced Braised Lentils, Lemon and Parsley Sauce

Almond Panna Cotta, Dark Chocolate Sorbet

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Glazed Coconut Rice Pudding, Pineapple Salsa

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Vegan Pear Pudding, Almond Ice Cream

*All menus can be adapted for allergies
We aim to source as much of our ingredients as locally as possible*