

## *Vegan & Gluten free Menu*

### *From the pantry...*

#### **Homemade soup**

Served with rye bread

7.50

#### **Salt baked heritage beetroot**

pickled mooli, watercress and toasted pine nut

7.50

#### **Pan-roasted asparagus**

with black garlic and white bean hummus, spring onions and hazelnut pesto

8.50

### *From the kitchen...*

#### **Wild mushroom and spinach risotto**

dressed rocket & fresh truffle

19.50

#### **Celeriac croquettes**

Carrot puree, roasted cauliflower & carrots, sauteed purple potatoes, wild garlic

18.50

#### **Tomato, fig & mozzarella salad**

Salted baked heritage beetroot, balsamic fig dressing, charred rye croutons & basil leaf

17.50

### *From the larder...*

#### **Selection of fruit sorbets**

served with lemon balm & honeycomb

7.50

#### **Chocolate and coconut tart**

with strawberry and mint compote, bourbon vegan vanilla ice cream

8.50

#### **Carrot cake**

with almond milk & honey roasted pecan nuts

8.50

Full allergen information available upon request.

We cannot guarantee that all our products do not contain traces of nuts or seeds.