



Vegan Menu Autumn Sample

Starters

Pan seared king oyster mushrooms 10

parsnip puree, glazed carrots, crispy sage & herb oil (gf,df,,vegan,v)

Roasted beetroot tartar 10

*rocket, whipped ricotta, beetroot puree, caramelised honey pistachios & pickled shallots
(gf,df*,vegan*,v)*

Soup of the day 8 *homemade bread (gf,df,v, vegan)*

Main Course

Fried potato, wild mushroom & truffle cakes 22

maple glazed carrots, pan fried greens & a tarragon cream sauce (gf,vegan,v)*

an additional main option:

beetroot tartar, with roasted winter veg and fries 22

or

roasted butternut risotto 22

Sides (df*, gf*, vegan*)

parmesan & truffle fries 5.5	hand cut chips 5.5	extra bread 1	
fries 4.5	onion rings 5.5	winter vegetables 5.5	garlic bread 4.5

Dessert

Apple & berry crumble 12

With an oat & hazelnut toasted topping & vanilla cream (gf,df*,v)*

Affogato 6.75

vanilla ice cream, espresso (gf, df,v) add liqueur from 2.95*

Ice cream or sorbet 8

Fruit salad and ice cream 8