



## *Plant Based Options Menu*

### *First Course*

**Homemade Soup of the Day (VG / GF\*)** £10  
toasted focaccia, olive oil & balsamic

**Celeriac Croquette (VG)** £11  
celeriac mousse, marsala wine reduction

**Heritage Beetroot (VG / GF)** £11  
crispy tofu, chicory, nasturtium & soy dressing

### *Main Course*

**Wild Mushroom Risotto (VG / GF)** £17  
king oysters, fresh herbs

**Charred Cauliflower (VG)** £18  
cauliflower cake, cep purée, marmite jus

**Roasted Butternut Squash (VG / GF)** £20  
puy lentil ragu, smoked aubergine, fennel & mushroom jus

**Red Endive & Caramelized Onion Tart (VE / VG\*)** £20  
creamed spinach, peas & leeks, pickled radish

*Subject to changes V1*

*Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information*