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## VEGAN MENU

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2 Courses for £20, 3 courses for £27

### Beetroot (vg)

Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

### Celeriac And Cider (vg)

Velouté, Salt Baked Celeriac, Apple, Purity Brewery Cider, Truffle Oil Dressing

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### Celeriac and Mushroom (vg)

Hay Baked Crushed Celeriac, Caramelised Celeriac Puree, Roast Portobello Mushroom, Apple

### Caramelised Cauliflower (vg)

Pearl Barley Risotto, Toasted Hazelnut, Charred and Pickled Cauliflower

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### Plum (vg)

Carpaccio and Poached Plums, Plum Jelly, Blackcurrant Sorbet

### Blackberry (vg)

Fresh and Macerated Blackberries, Blackberry Gel, Blackberry Sorbet

(v) = Vegetarian (vg) = Vegan

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.