



£60 PER PERSON
SERVED TO SHARE

FOR THE TABLE

ROLLED OAT SODA BREAD

Cultured butter & caramelised milk (v)

PUMPKIN & SPELT RISOTTO

Spiced pumpkin seeds,
Montgomery's Cheddar (v)

CHEESE & ONION CROQUETTES

Grape mustard mayo (v, gf)

BEETROOT & FIG SALAD

Sheep cheese, hot honey
dressing (v, gf)

SMOKED SALMON CRUDO

Cucumber, orange & cranberry (gf)

THE MAIN EVENT

BEER-BRINED CHICKEN

Winter greens, buckwheat, wholegrain mustard gravy

CHARGRILLED SEABREAM

Fine beans, brown shrimp & peppercorn butter sauce (gf)

Whole leaf salad (pb, gf) & Chargrilled broccoli (pb, gf)

DESSERT

JAMMY DODGER TRIFLE

Layers of biscuit, Chantilly & raspberry jelly (v)

All prices include VAT.

A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.

(v) Vegetarian (pb) Plant-based (gf) Gluten Free

VEGETARIAN
FEASTING MENU



£60 PER PERSON
SERVED TO SHARE

FOR THE TABLE

ROLLED OAT SODA BREAD

Cultured butter, toasted milk powder (v)

CHEESE & ONION CROQUETTES

Montgomery's Cheddar, grape mustard mayo (v, gf)

PUMPKIN & SPELT RISOTTO

Spiced pumpkin seeds, Montgomery's Cheddar (v)

BEETROOT & FIG SALAD

Sheep cheese, hot honey dressing (v, gf)

COURGETTE CASSOULET

White beans, chilli, & lemon herb crumb (pb)

THE MAIN EVENT

MUSHROOM RAVIOLI

Wild mushrooms, toasted hazelnut (pb)

Whole leaf salad (pb, gf) & Chargrilled broccoli (pb, gf)

DESSERT

JAMMY DODGER TRIFLE

Layers of biscuit, Vegan Chantilly & raspberry jelly (pb)

All prices include VAT.

A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.

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