

# WINTER VEGAN MENU

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## Bites & Bubbles

Gordal olives £5

Farmhouse Sourdough £3.5

Nyetimber Classic Cuvée 125ml £14

Nyetimber Rose Cuvée 125ml £15

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## Starters

Crispy fried vegan feta, coconut yoghurt, garden roasted beetroot, chermoula, spiced roasted seeds, rocket, pickled onion £11

Roasted cauliflower, onion & vegan cheddar soup, smoked almond, vegan cheddar croûte £9

Giant couscous & roasted squash salad, pomegranate, crispy greens, spiced lemon dressing £12

Toasted Farmhouse sourdough, smashed avocado, crispy chickpeas £10

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## Mains

Sweetcorn risotto, wild mushroom, porcini powder, home-grown radish £12.5 /£17

Celeriac & truffled vegan cheddar terrine, BBQ home-grown squash, pumpkin seed & garden herb pesto, candied pumpkin seeds £19.5

Wild mushroom & leek wellington, roast potatoes, Brussel sprouts, roasted root vegetables, braised red cabbage, red wine gravy £19.5

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## Sides £5

Hand cut chips | Skin on fries

Brussel sprouts & mixed winter greens, spiced balsamic & garlic dressing

Roasted baby potatoes with confit garlic, home-grown rosemary & thyme

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## Desserts

Caramelised lemon tart, lemon sorbet £10

Raspberry frangipane tart, vegan vanilla ice cream £10

Vegan baked vanilla cheesecake, vegan chocolate ice cream, cherry compote £10

Sorbet £2 *per scoop*

Please ask your server for today's flavours

