

# AUTUMN VEGAN MENU

---

## Bites & Bubbles

Gordal olives £5

Farmhouse Sourdough £3.5

Nyetimber Classic Cuvée 125ml £14

Nyetimber Rose Cuvée 125ml £15

---

## Starters

'Pastrami' spiced slow-roasted swede, celeriac remoulade, Brazil nut & oat granola, spiced pear £11

Parsnip & home-grown apple velouté, curry oil, Farmhouse Sourdough £9

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

Toasted Farmhouse sourdough, smashed avocado, crispy chickpeas £10

---

## Mains

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

BBQ home-grown Crown Prince squash, spiced squash puree, walnut ketchup, chilli & sage £19.5

Wild mushroom & leek wellington, pomme puree, soy, ginger and sesame glazed greens £19.5

---

## Sides £5

Hand cut chips | Skin on fries

Honey roasted root vegetables, fine herbs, crispy sage

Soy, ginger and sesame glazed greens, crispy onions

Roasted baby potatoes with confit garlic, homegrown rosemary & thyme

---

## Desserts

Caramelised lemon tart, lemon sorbet £10

Raspberry frangipane tart, vegan vanilla ice cream, fresh raspberries £10

Vegan baked vanilla cheesecake, blackberry sorbet and homegrown blackberries £10

Sorbet £2 per scoop

Please ask your server for today's flavours

