



WORLD VEGAN DAY TASTING MENU

1st November Dinner Served 6pm

Join us for World Vegan Day, Whether You're Vegan,
Curious about Plant-Based Food, or Simply Love Great Food, Come Along
& Enjoy an Experience Packed with Flavour, Inspiration & Plenty to Celebrate.

7 Courses £45pp
Wine Pairing £40pp



Cauliflower "Cheese"

Roast Cauliflower, Smoked 'Cheese' Whip, Henderson's Onions
Ascheri, Gavi di Gavi, Cortese, Piemonte, Italy 50ml

Squash Flatbread

Za'atar, Hot Honey, Hummus, Pinenuts, Pomegranate,
Kale & Soft Herb Salad
Love by Leoubé, Cinsault & Grenache, Provence, France 100ml

Caramelised Artichoke 'Orzotto'

Burnt Pear, Peanut & Basil Pesto, Yeast Crumble, Crispy Skins
Omina Romana, Chardonnay, Lazio, Italy 100ml

Heritage Beetroot Wellington

Truffled Mushroom Duxelle, Nutmeg Spinach, 'Bourguignon' Sauce
Omina Romana, Merlot, Lazio, Italy 125ml

'Thai Green Curry'

Marinated Pineapple, Coconut Whip, Lime & Ginger Curd, Puffed Rice,
Coriander
Pacenzia, Zibbibo, Sicily, Italy 50ml

Chocolate, Chocolate, Chocolate

Quince & Dark Chocolate Brownie, 'Milk' Sorbet,
Roast 'White' & Chestnut Crumble
Recioto De la Valpolicella, Veneto, Italy 50ml

Rice Pudding 'Arancini'

Bramley Apple & Vanilla