

Starters

Ackee cream, truffle toast	VGN	7.75
Drop scone, cured carrot, dill seed cream.	GF VGN	7.00
Scallops, beetroot and apple remoulade, sage	GF	11.50
Salt beef, pickled cauliflower, caper berries	GF	7.95

Mains

All mains served with vegetables

Vegan blue cheese pearl barely risotto, chicory, walnut cream.	VGN	12.75
Pork belly, sesame sprouting broccoli, plum	GF	16.00
Duck breast, spiced red cabbage, parsnip rosti	GF	18.50
Roasted cauliflower, tahini, smoked paprika	GF VGN	12.75
Oak roasted salmon, creamed cauliflower, pickled pear	GF	17.50

Desserts

Earl grey chocolate delice	VGN. GF	7.00
Green tea and rose crème brûlée	GF	7.00
Mango and pear crumble with ice cream	VGN. GF	7.00
Frangelico affogato	GF VGN	6.50

Please note, availability of ingredients through the season may mean we have to make last minute changes