



Gluten Free
and Vegan

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Starter

Chick pea, pinto bean, sesame and ginger cake, garlic soy wilted Asian greens, spicy roast chilli and pepper jam

Griddled sumac scented aubergine, courgette and pepper sticks, frisse leaves and bean shoots, pickled cucumber, light curry dressing

Zucchini and carrot noodles, heritage vine tomato broth, marinated beetroot, pea shoots and wilted spring onions

Grilled asparagus spears, tea poached pear and figs, baby water cress, lemon dill dressing

Spicy cauliflower 'Buffalo Wings', pickled vegetables and mushrooms, smoked chilli, honey and sesame sauce

Main

Slow cooked smoked paprika egg plant steak, roasted sweet potato parmentier with chilli flakes and spring onions, wilted greens and tips, sticky tomato cumin compote

Fennel scented parsnip and celeriac rosti, caramelised chicory and slow baked red onions, avocado and edamame bean salsa

Butter bean and aduki cassoulet with caramelised banana shallots and water chestnuts, herby crust, mini garlic roasties and slow baked fennel bulb

Red beetroot and tarragon potato cake, white onion and chive puree, wilted gem hearts, braised chicory and banana shallots, green bean and cherry tomato salsa

Courgette, spelt and Moroccan spiced fritter, thyme honey roasted carrots and parsnips, pickled cauliflower and shallots, sun blushed tomato salsa

Dessert

Sticky lime glazed banana, caramel and apricot bread, apricot and blood orange curd, red berry and semi dried cranberry compote, pear crisp

Dark chocolate cherry pots, salted pumpkin seed crunch, mango and lychee salsa

Saffron and spice poached pears, lavender honey roasted apples, gin berries and black pepper orange crisp

Slow cooked coconut and cane sugar rice pudding with nut meg and mace, sour cherry and apple compote, pink grape fruit candy

Caramel roasted pineapple, vanilla poached strawberries, toasted pine kernel and sesame shard, kiwi fruit salsa