Vegan & Gluten-Free Plated Dinner Menu

Starter

Celeriac three ways; baked, tartare and puree, alongside pickled mushrooms

Main course

Whole spice roasted cauliflower and quinoa grain tabbouleh with fermented chilli dressing

Dessert

Lemon tart with meringue and blood orange gel



Wherever possible we source local, seasonal and sustainable produce.

For allergen information or special dietary requirements please speak to a member of staff.