



VEGAN DINING MENU

STARTERS

Roasted Autumn Gold pumpkin soup, sprout, endive, pomegranate & clementine
Charred tenderstem broccoli, roasted garlic, pickled walnuts, buckwheat
Roasted vegetable pâté, roasted chestnuts & oil, sourdough

MAINS

Spelt risotto, sweet potato, salsify, molasses & herb salad
Gluten-free parsnip gnocchi, sprouts, pear & pistachio
Charred aubergine, coconut Greek yoghurt, confit garlic, sumac, cumin, flatbread
Served with a selection of seasonal vegetables for the table

PUDDINGS

Roasted Cox apple, cinnamon & vanilla crumble
Coconut panna cotta, poached pineapple & passion fruit
Poached berries, verbena gel, hazelnut crumb

2 COURSE £18.95 p p 3 COURSE £23.95 p p

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan
Discretionary service charge of 12.5% may be added, ask for details.





GLUTEN-FREE DINING MENU

STARTERS

Artichoke velouté, roasted chestnuts & oil (v)
Three bird pressé, tarragon mayo, pickles & crisp bread
Cornish crab, endive, textures of cucumber & beetroot

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy
Torched cod, braised lentils, salsa verde
Gluten-free parsnip gnocchi, sprouts, pear & pistachio (v)
Maple glazed short rib of Chalcroft beef, mustard mash, Swiss chard, bourbon
Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

P U D D I N G S

Clementine trifle, brandy crème, toasted almond nuts & brittle
Pistachio nut aerated cheesecake, Oreo & vanilla crumb, cinnamon poached raspberries
Black forest chocolate dome, 80's whipped cream

2 COURSE £23.95 p p 3 COURSE £28.95 p p

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DAIRY-FREE DINING MENU

STARTERS

Jerusalem artichoke soup, roasted ceps, truffle oil & garlic sourdough toast (v)

Three bird pressé, tarragon mayo, pickles & crisp bread

Cornish crab, endive, textures of cucumber & beetroot

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy

Whole grilled south coast plaice, tomato & black olive fondue, crispy capers

Gluten-free parsnip gnocchi, sprouts, pear & pistachio (v)

Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

PUDDINGS

Roasted Cox apple, cinnamon & vanilla crumble

Coconut panna cotta, poached pineapple & passion fruit

Poached berries, verbena gel, hazelnut crumb

2 COURSE £23.95 p p 3 COURSE £28.95 p p

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