

Plant Based Evening

3 courses £35

STARTERS

Beetroot & Apple Tartare

candied walnut, rocket

Chargrilled Leeks

romesco sauce, sourdough croutons

Cauliflower Soup

curried apples, crispy onions

MAINS

Salt Baked Celeriac

puy lentils, caramelised apple, hazelnut & yeast sauce

Roasted Jerusalem Artichokes

king oyster mushroom, charred purple sprouting, mushroom velouté, truffle oil

Potato & Chestnut Dumplings

butternut squash puree, caramelised shallot, herb dressing

PUDDINGS

Poached Pears

oat & amaretto custard, almond granola

Vegan Pavlova

coconut cream, Yorkshire forced rhubarb

Coco Brownie

peanut butter crumb, vegan vanilla ice cream



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INSTAGRAM



NEWSLETTER
(which we send every 10 days or so)