



MENU

STARTERS

Leek and potato soup, with crumbled blue cheese (V, GF, VGA) Artisan
pate served with fruit pickle and baked crostini

MAINS

Chicken breast with Red wine sauce, seasonal vegetables and crushed new
potatoes (GF, DF)

Vegan biryani, pumpkin seeds (VG, GF, DF)

DESSERTS

Glazed lemon tart, crème fraiche & ginger crumb (V)

Salted caramel tart (VG, GF, DF)

Allergies will be accommodated.

V - Vegetarian | VG - Vegan | GF - Gluten free | DF - Dairy free