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VEGAN and VEGETARIAN MENU

STARTERS

Beetroot Panna Cotta, Goat's Cheese Parfait, Pickled Beetroot, Hazelnuts

Roast Tomato and Basil Soup **(Ve)**

MAINS

Sweet Potato, Mushroom, Celeriac and Spinach Wellington,
Confit Potato, Baby Vegetables, Black Garlic **(Ve)**

Butternut Squash Risotto, Goat's Cheese, Sage Crisps, Candied Pumpkin Seeds

All main courses are garnished; however, the following side dishes are available: -
Sautéed New Potatoes
Buttered Seasonal Greens

DESSERTS

Egg Custard Tart, Strawberries, Crème Fraiche Sorbet

Dark Chocolate Oat Milk Panna Cotta, Hazelnuts, Raspberry Sorbet **(Ve)**

Please make us aware of any dietary requirements

VEGAN MENU

Homemade Bread

STARTERS

Fennel, Celeriac and Orange Salad

Tomato and Basil Soup

MAINS

Shallot Tart Tatin, Confit Potato, Tenderstem Broccoli, Peas, Broad Beans

Asparagus and Wild Mushroom Risotto, Crispy Kale, Herb Oil

DESSERTS

Dark Chocolate, Oat Milk Panna Cotta, Cherry Sorbet, Dark Chocolate Soil

Rum Marinated Pineapple, Coconut Crisp, Pistachio Crumb, Coconut Sorbet

***Please make us aware of any dietary requirements
Teas and coffees with petit fours are available :***