

# 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  
All served with roast potatoes and a selection of seasonal vegetables

## PUDDINGS

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

2 course £18.95pp    3 course £23.95pp



# 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 & roast 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

All served with roast potatoes and a selection of seasonal vegetables

## PUDDINGS

Clementine trifle, brandy crème, toasted almond nuts & brittle

Pistachio nut aerated cheesecake, Oreó & vanilla crumb, cinnamon poached raspberries

Black forest chocolate dome, 80's whipped cream

2 course £23.95pp    3 course £28.95pp



# 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 & roast gravy  
Whole grilled south coast plaice, tomato & black olive fondue, crispy capers  
Gluten-free parsnip gnocchi, sprouts, pear & pistachio (v)  
All served with roast potatoes and a selection of seasonal vegetables

## PUDDINGS

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

2 course £23.95pp    3 course £28.95pp

