

## PLANT-BASED SEASONAL MENU

### STARTERS

Jerusalem artichoke tart £16  
Pickled mushrooms, truffle (73 kcal)

Beetroot £16  
Mustard seeds, gherkin, whipped feta cheese, herb emulsion (275 kcal)

Miso celeriac (gf) £17  
Smoked celeriac dashi, pickled onion, tofu (131 kcal)

### MAIN COURSES

Spiced squash pithivier £18  
Massaman, raita, cucumber (799 kcal)

Wild mushroom cannelloni £20  
Roscoff, black garlic sauce, crispy kale (261 kcal)

King Edward potato gnocchi £19  
Autumn squash, pumpkin seeds, yeast cream sauce (656 kcal)

### DESSERTS

Treacle tart £10  
Orange sorbet (376 kcal)

Banana cake £11  
Pineapple, banana ice cream (519 kcal)

Chocolate torte £13  
Cherry mousse, cherry sorbet (488 kcal)