

PLANT BASED MENU

STARTERS

Isle of Wight tomato tart £16

Feta, sea herbs, tomato sorbet, basil (kcal 181)

Cheese raviola £18

Ponzu, jalapeno, morels (kcal 348)

Beetroot £17

Mustard seeds, gherkin, feta, herb emulsion (kcal 284)

MAINS

King Edwards potato gnocchi £24

Roasted courgettes, toasted seeds, black garlic sauce (kcal 655)

Sweetcorn ragout £23

Fermented barley, Nduja, sticky hen of the woods, chives, pickled onion (kcal 519)

Celeriac and mushroom pithivier £25

Celeriac purée, tender stem broccoli, toasted yeast sauce, chive oil (kcal 821)

DESSERTS

Treacle tart £11

Orange sorbet (kcal 521)

Banana cake £11

Pineapple, banana ice cream (kcal 468)

Dark chocolate torte £13

Cherry mousse, cherry sorbet (kcal 426)

*Hand*PICKED
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.