

STARTERS

Creamy Garlic Wild Mushrooms with Toasted Sour Dough & Crispy Sage WVEGAN

Roasted Tomato & Red Pepper Soup with Basil Oil & Ciabatta Croutons Vegan

Potted Smoked Mackerel in a Dill & Lemon Cream Cheese with a Roasted Tomato Chutney & Mini Artisan Roll

Smokey Beef Brisket Croquettes with a Triple Cheese & Ale Dip

Salmon, Dill & Emmental Cheese Quiche with Spring Green Salad & Balsamic

MAINS

Roast Beef, Pork, Chicken or Lamb with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Cauliflower Cheese, Braised Red Cabbage & Gravy

Vegan Beef or Lamb Seitan with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Cauliflower Cheese, Braised Red Cabbage & Gravy VEGAN

Homemade Fish Pie Topped with Confit Garlic Mash & Tenderstem Broccoli @ GLUTEN

Vegan Mushroom Kiev, Breaded and Filled with Garlic Truffle Butter, Sweet Potato Fries & Spring Green Salad FREE VEGAN

Sous Vide Pork Tenderloin Wrapped in Serrano Ham, Black Pudding Dauphinoise, Tenderstem Broccoli & a Caramelized Peach Glaze

DESSERTS

Trio of Mini Cupcakes Vegan Salted Caramel & Honeycomb, Blueberry & Lemon, Chocolate Fudge & Orange

Homemade Choux Pastry Ring, Raspberry Compote & Crème Patisserie Topped with Meringue Pieces, Berries, White Chocolate & Raspeberry Powder

Sticky Toffee Pudding with Butter Scotch Sauce & Vanilla Gelato or Custard

Apple & Cherry Crumble Oat Granola Topping & Vanilla Gelato or Custard @GLUTEN WVEGAN

Two Courses £23.95 Three Courses £26.95