

# FARM TO FORK SUMMER PLANT BASED MENU

Sough dough bread and parsley pesto

## HOUSE TOMATOES

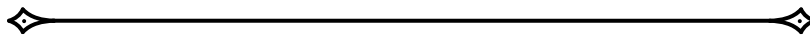
Hay smoked, consomme, elderflower gel, foraged herbs and flowers  
*Cotes de Provence, Terres de Ravel, Chateau Montaud, France*



## GARDEN COURGETTE\*\*

and basil soup, basil oil

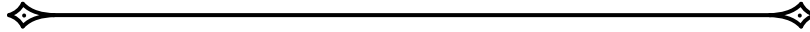
*Fiano, Alejandro, Riverland, Australia*



## ORGANIC BROAD BEAN RISOTTO

Garden peas, chives, pea shoots

*Riesling 'Dry', Donnhoff, Nahe, Germany*



## ORGANIC GARDEN VEGETABLES (PB)

£6

Cauliflower  
French beans  
Courgettes & shallots

£7

Triple cooked chips  
Local new potatoes



## 72% DARK CHOCOLATE MOUSSE\*\*

raspberry sorbet, meringue

*Noble One, De Bortoli, Riverina, Australia, 2017*



## VICTORIA PLUM SOUFFLÉ

Honey ice cream, fennel pollen

*Muscat de Beaumes de Venise, Domaines Bernadins, Rhone Valley, France*

## CHOCOLATE TRUFFLES

3-COURSE MENU £39.00

5-COURSE MENU £60.00\*\*

£6 supplement on Saturdays

3-COURSE WINE FLIGHT £30.00

5-COURSE WINE FLIGHT £50.00