

# Vegan menu

## Starters

### English asparagus and Jersey royals

Truffle and herbs

### Hot and sour broth

Spring vegetables

### Chestnut fritters

Nasturtium oil and salad

### Salad of heritage beetroots

Pickled, roasted and leaves

## Mains

### Hay-baked celeriac

Turnip and alliums

### Herb risotto

Spring vegetables

### Vegetable wellington

Potato and kale

### Onion bhaji

Spiced potato, roast cauliflower and sultana purée

### Potato dumplings

Summer vegetable broth

## Desserts

### Chickpea meringue

Berries and coconut

### Homemade sorbet

### Chocolate brownie

Chocolate sorbet, chocolate tuile

### Forced rhubarb

Almond sorbet

### Cucumber sorbet

Garden flowers

Three courses £40