



# SEPTEMBER *tasting menu*

## BREAD COURSE

**SUNDRIED TOMATO & OLIVE FOCACCIA (V)**  
BASIL BUTTER  
(GLUTEN, DAIRY, SULPHATES)

## AMUSE BOUCHE

**WATERCRESS VELOUTÉ**  
SMOKED PANCETTA & CRÈME FRAICHE  
(SULPHATES, DAIRY)

**WATERCRESS VELOUTÉ (V) VEGAN**  
TOSSED PINE NUTS & VEGAN PESTO  
(SULPHATES, NUTS)

## STARTER

**CRAB SALAD**  
PICKLED FENNEL, AVOCADO & APPLE  
(FISH, SULPHATES, CRUST, MUSTARD)

**CHARRED PURPLE SPROUTING BROCCOLI (V) VEGAN**  
PICKLED FENNEL, AVOCADO & APPLE  
(SULPHATES, MUSTARD)

## SORBET

PEACH & CHAMPAGNE (V) VEGAN

## MAINS

**SOUS VIDE LAMB RUMP**  
JERUSALEM ARTICHOKE PUREE, POTATO TERRINE  
BRAISED RAINBOW CARROTS, CHARRED BABY ONIONS, LAMB JUS  
(SULPHATES, DAIRY, EGG)

**SWEET POTATO & LENTIL CURRIED WELLINGTON (V) VEGAN**  
BOMBAY STIR FRIED GREENS, COCONUT CURRY SAUCE  
(MUSTARD, CELERY, GLUTEN,)

## PRE-DESSERT

**ROASTED CINNAMON PINEAPPLE (V) VEGAN**

## DESSERT

**SOUR CHERRIES & DARK CHOCOLATE (V)**  
(SULPHATES, GLUTEN, NUTS)  
CAN BE MADE VEGAN