

Vegan Menu

NIBBLES

ARTISAN BREAD | £7

Gremolata, Fig Leaf Oil, Smoked Tomato Paste

ROSMARINA OLIVES | £4.50

STARTERS

JERUSALUM ARTICHOKE & WINTER TRUFFLE VELOUTÉ | £16

Potato Fondant, Caramelised Onion

PARSNIP & LEEK FILO TART | £16

Parsnip Slaw, Minus 8 Vinaigrette, Charred Leeks, Tomato Chutney, Curry Oil

MAINS

PLANT BASED BUDDAH BOWL | £19

*Spiced Cauliflower, Chickpea & Tofu, Crispy Kale, Basmati Rice, Coconut,
Coriander & Mint Chutney*

CELERIAC | £25

*Confit, Remoulade, Pickled Celery, Truffle Crumble, Lemon Vinaigrette,
Salty Fingers, Celeriac Jus*

Vegan Menu

SIDES

KOFFMAN'S LES GRANDE TRIPLE COOKED CHIPS | £5

Rosemary Salt

FRENCH BEANS | £6

Shallots, Herbs

WELLNESS GREEN VEGETABLES | £8

French Beans, Tender Stem Broccoli, Young Spinach

ROWHILL GRANGE WINTER GARDEN | £9.50

Young Leaves & Herbs, Crispy Potato, Truffle Vinaigrette

DESSERTS

WINTER SENSATION | £9

Plant Based Cheesecake, Butternut Squash, Blackberry, Oat Crumble

SELECTION OF SEASONAL FLAVOURED SORBETS | £8

*Please note that all gluten free dishes are made with gluten free ingredients but in a
kitchen that contains gluten*