



Vegan Menu

STARTERS

ROWHILL GRANGE AVOCADO COCKTAIL | £14

Ripe Avocado, Baby Gem Lettuce, Pink Radish, Mary Rose Dressing,
Soft Herb Salad, (gf)

ROSCOFF ONION TART TARTIN | £14

Red Onion Jam, Dill Cream Cheese, Balsamic, Baby Leaf salad

LEEK & POTATO VELOUTE | £13

Roast Baby Onion, Shaved Vegan Parmesan, Dill Oil (gf)

MAINS

ROAST DELICA PUMPKIN | £24

Chantarelle Mushroom, Crispy Sage, Pine Nuts, Gremolata, Soft Herb Salad

VEGETARIAN SAUSAGE & BRAISED PUY LENTILS | £19

Roast Tomato, Piquillo Pepper & Kale Casserole

BAKED AUBERGINE | £21

Curried Chickpea Masala, Pomegranate, Shallot & Parsley Salad, Peshwari Naan



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SIDES

KOFFMAN'S TRIPLE COOKED CHIPS | £6

Add Truffle +£3 (gf)

FRENCH BEANS | £6

Chilli & Shallot Sambal (gf)

STEAMED JERSEY ROYAL POTATOES | £6

Mint (gf)

PUDDING

DARK CHOCOLATE BROWNIE | £10

Salted Caramel, Vegan Vanilla Bean Ice Cream,

POPPY PAVLOVA | £10

Mixed Berry Compote, Chantilly, Elderflower Sorbet (gf)

SELECTION OF SEASONAL FLAVOURED SORBETS (gf) | £8

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