

2 COURSE MENU £39  
3 COURSE MENU £45  
7 COURSE VEGAN TASTING EXPERIENCE £69



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### STARTERS

Lentils, Bokan primavera, extra virgin olive oil *Sulphur dioxide*

Stuffed tomato, courgette, peach, pesto *Sulphur dioxide, nut*

White asparagus, raspberries, buckwheat *Gluten*

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### MAINS

Tagliatelle green asparagus, almond & elderflower, hens of the wood *Sulphur dioxide, nut*

English & chick peas, crunchy spring vegetables, cherry vinaigrette *Sulphur dioxide, sesame*

Potato fondant, Saffron, fennel, sea weed *Sulphur dioxide*

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### DESSERTS

A selection of homemade sorbet

Chocolate Araguani cake, passion fruit, coconut granite

Wild strawberry, sugar snap peas, tea

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### SIDES

Sautéed seasonal vegetables **5.00**  
Farmers salad **5.00**

Triple cooked fries **5.00**