



VEGAN MENU

Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great British Bellini	£9.00	Classic Negroni	£8.75

Nibbles

House breads, olive oil & balsamic £5.00

Padron peppers, smoked sea salt & cracked black pepper £6.00 Garlic & herb marinated olives £4.50

Starters

Roast pumpkin & squash soup, soy roasted pumpkin seeds, garlic & chilli oil	£7.50
Beetroot carpaccio, horseradish yoghurt, roast baby beetroot, toasted hazelnuts, reduced balsamic	£8.00
Soy & miso marinated broccoli heart skewers, sauerkraut, walnut ketchup	£7.50

Mains

Pumpkin & sage tortelloni, chestnut puree, herb oil, crispy onion & watercress salad	£17.00
Roast beef tomato & field mushroom burger, shredded iceberg, toasted bun, sweet chilli jam & sauteed potatoes	£16.00
Ginger & miso broth, sauteed mushrooms, tofu, soba noodles, garden herbs, coriander	£16.00
'Buddah' Bowl, chick peas, quinoa, grilled broccoli & courgettes, confit tomatoes & olive oil	£14.00

Sides £5.00 each

Spinach & avocado salad, roast sweetcorn, extra virgin olive oil

Chargrilled broccoli & courgettes & toasted almonds | New potatoes, spring onion & chives

Desserts

Strawberry salad, macerated strawberries, pickled garden blackberries, lemon sorbet & fresh mint £8.00

Garden apple & plum crumble, Blackcurrant sorbet £8.50

Sorbets £2.50 per scoop

Raspberry | Lemon | Blackcurrant

**Where possible, we use as much produce from the beautiful Facombe Estate,
from wild game to the fruit from our orchards**

A discretionary service charge of 10% will be added to the bill.

If you have any food allergy or intolerance query, please speak to a member of the team