



## VEGAN DINING MENU

### STARTERS

Roasted Autumn Gold pumpkin soup, sprout, endive, pomegranate & clementine  
Charred tenderstem broccoli, roasted garlic, pickled walnuts, buckwheat  
Roasted vegetable pâté, roasted chestnuts & oil, sourdough

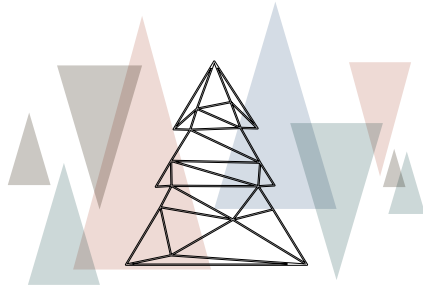
### MAINS

Spelt risotto, sweet potato, salsify, molasses & herb salad  
Gluten-free parsnip gnocchi, sprouts, pear & pistachio  
Charred aubergine, coconut Greek yoghurt, confit garlic, sumac, cumin, flatbread  
All served with roast potatoes and a selection of seasonal vegetables

### PUDDINGS

Roasted Cox apple, cinnamon & vanilla crumble  
Coconut panna cotta, poached pineapple & passion fruit  
Poached berries, verbena gel, hazelnut crumb

**2 course £18.95pp    3 course £22.95pp**



## GLUTEN-FREE DINING MENU

### STARTERS

Artichoke velouté, roasted chestnuts & oil (v)  
Three bird pressé, tarragon mayo, pickles & crisp bread  
Cornish crab, endive, textures of cucumber & beetroot

### MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & roast gravy  
Torched cod, braised lentils, salsa verde  
Gluten-free parsnip gnocchi, sprouts, pear & pistachio (v)  
Maple glazed short rib of Chalcroft beef, mustard mash, Swiss chard, bourbon  
All served with roast potatoes and a selection of seasonal vegetables

### PUDDINGS

Clementine trifle, brandy crème, toasted almond nuts & brittle  
Pistachio nut aerated cheesecake, Oreo & vanilla crumb, cinnamon poached raspberries  
Black forest chocolate dome, 80's whipped cream

**2 course £22.95pp    3 course £26.95pp**



## DAIRY-FREE DINING MENU

### STARTERS

Jerusalem artichoke soup, roasted ceps, truffle oil & garlic sourdough toast (v)  
Three bird pressé, tarragon mayo, pickles & crisp bread  
Cornish crab, endive, textures of cucumber & beetroot

### MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & roast gravy  
Whole grilled south coast plaice, tomato & black olive fondue, crispy capers  
Gluten-free parsnip gnocchi, sprouts, pear & pistachio (v)  
All served with roast potatoes and a selection of seasonal vegetables

### PUDDINGS

Roasted Cox apple, cinnamon & vanilla crumble  
Coconut panna cotta, poached pineapple & passion fruit  
Poached berries, verbena gel, hazelnut crumb

**2 course £22.95pp    3 course £26.95pp**