

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

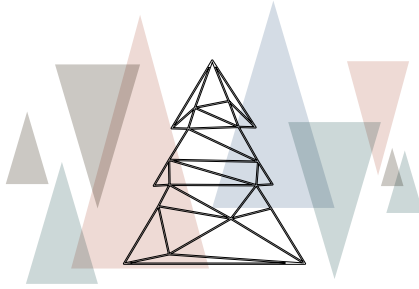
MAINS

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 £19.95pp 3 course £27.95pp



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

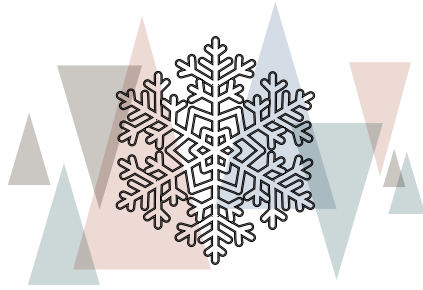
MAINS

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 £26.95pp 3 course £32.95pp



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 £26.95pp 3 course £32.95pp