

## STARTERS

### **Carrot, Ginger & Coconut Soup**

Velvety carrot soup infused with fresh ginger and coconut milk, finished with a coconut swirl and crispy spiced chickpeas.

### **Herb-Roasted Beef, Three-Bean Salad & Pickled Carrot**

Thinly sliced, chilled herb-roasted beef served with a vibrant three-bean salad of shredded spring cabbage, cannellini and borlotti beans, dressed in a lemon vinaigrette with pickled carrot.

## MAINS

### **Harissa-Roasted Cauliflower, Butter Bean Purée & Charred Greens**

Spiced roasted cauliflower served on a smooth butter bean purée with charred seasonal greens and  
toasted pumpkin seeds.

### **Herb-Roasted Chicken, Warm Cannellini Bean Salad & Roasted Greens**

Free-range herb-roasted chicken breast with warm cannellini bean salad dressed with lemon, olive oil  
and parsley, alongside roasted kale and savoy cabbage.

## DESSERTS

### **Vegan Sticky Toffee Pudding, Poached Pear & Toffee Sauce**

Moist date sponge made with plant-based butter and oat milk, served with spiced poached pear and  
warm vegan toffee sauce.

Allergens (Wheat)

### **Orange Curd, Vanilla Mascarpone & Almond Crumb**

Smooth orange curd layered with light vanilla mascarpone cream, finished with toasted almond crumb  
and fresh citrus.

Allergens (Eggs, Milk, Nuts, Wheat)

**£25.00 per person**

**Includes: aperitif on arrival and 3 courses followed by coffee**