

## Vegan Dinner Menu

*£80 per person to include a glass of wine paired with each course*

*Welcome drink - Blanc de Noirs 2018*

### First Course

King oyster mushroom "scallops", vegan black pudding, cauliflower and mustard purée

*Wine pairing - Balfour Brut Rosé 2018*

Beetroot and shallot jam tarte tatin, vegan feta crumb, blood orange balsamic dressing

*Wine pairing - Luke's Pinot Noir 2020*

Slow roasted French onion soup, garlic and herb dumpling (GF)

*Wine pairing - Les Sixes 2014*

### Second Course

Field mushroom and spinach Wellington, roasted potatoes, leek and cabbage, heritage carrots,  
roasted vegetable sauce

*Wine pairing - Saignée 2018*

Aubergine, date chickpea and pepper tagine, coriander falafel (GF)

*Wine pairing - Springfield Chardonnay 2018*

Butternut squash ravioli, sage and garlic sauce, roasted pumpkin, pine nuts

*Drink pairing - Jake's Kentish Cider*

### Third Course

Vegan espresso crème caramel, pistachio biscotti (GF)

Vegan chocolate brownie, white chocolate and coconut mousse (GF)

Vanilla rice and oat milk pudding brûlée, winter berry compote, almond shortbread

*Wine pairing for Third Course - Leslie's Reserve Gold NV*

### Fourth Course

Selection of vegan cheese served with crackers, quince and grapes (GF on request)

*Wine pairing - Leslie's Reserve Red NV*

All of the dishes and suggested beverage pairings on this menu are suitable for vegans. (GF) Gluten Free

Please ensure we have received menu pre-orders at least a week before your experience and that we are made aware of any food allergies and intolerances before your visit. Please note our kitchen handles nut products.