

PRIVATE ROOM VEGETARIAN OPTIONS

55.00 per person

STARTERS

White Onion Soup, Fourme d'Ambert Toast

Portobello Mushroom & Goats' Cheese Tart

Avocado Vinaigrette (Vg)

Croustade of Quail Eggs & Hollandaise



*The following dishes can be served
as a starter or main course:*

Superfood Salad Squash (Vg)
celeriac, carrot, beetroot, kale & spiced pistachio

Eggs Florentine

Gnocchi, Pumpkin, Sage & Trompette de la Mort



MAIN COURSES

Roast Celeriac Steak with Puy Lentils and Walnut Pesto

Fried Duck Egg with Bubble & Squeak and Wild Mushrooms

Soufflé Suisse with a Gem Salad

(Vg) **Vegan**

*Please inform your server if you have any
food allergies or special dietary needs.*

