

PRIVATE ROOM VEGETARIAN OPTIONS

57.50 per person

STARTERS

Minted Pea Soup with Crème Fraîche

Spinach, Watercress & Goats' Curd Tart *pickled pears*

Avocado Vinaigrette (vg)

Croustade of Quail Eggs & Hollandaise



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

Superfoods Salad (vg)

Eggs Florentine

Beetroot Tartare with Soda Bread and Toasted Seeds (vg)



MAIN COURSES

Gnocchi, Spring Vegetables, Basil Gremolata

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.*

