

3 COURSE MENU PLANT BASED

Scottish chanterelle and foraged mushroom tart

Somerset truffle purée, pickles and marigold



Glazed Kentish beetroot

Horseradish yoghurt, pressed parsnip and a beetroot jus



Sticky toffee pudding

Oat crumble, medjool dates, Rush English Brandy and butterscotch syrup



Petits fours

Coffee by Drury of London Tea by Tregothnan of Cornwall