

## Vegetarian Mini Menu

House-Marinated Olives

### NEW FOREST ASPARAGUS

Lemongrass

50ml Chablis Domaine Vincent Damp  
(Chablis, France)

### SUPPER

Our Rye Bread, Cultured Butter, Cream Cheese  
& Plant-Based Accompaniments

100ml Cheddar Ales 'Piney Sleight' IPA  
(Somerset, UK)

### TUNWORTH SOFT CHEESE

Sourdough Bread Dumpling, Apple & Truffle

50ml Syrah Elephant Hill  
(Hawkes Bay, New Zealand)

Optional Extra Course

### CRISPY BANANA BLOSSOM

Flavours of Thai Curry  
(£10.50)

### PLANT-BASED CHICK'N

Raspberry, Teriyaki, Pistachio, Morel & Cabbage

50ml Young Wisdom Mataro Barossa Boy  
(Barossa Valley, Australia)

### STRAWBERRY

Lychee, Coconut & Shiso  
50ml Chateau Septy  
(Bordeaux, France)

### PETIT FOUR

Optional Extra Course

### CHEF'S CHEESE TROLLEY

3 Artisan Cheeses, Honey & Crackers  
(£15.00)

### ROOTS TO GO...

£85.00 Per Person

*Wine Flight Additional £32.50 per person*

*A Discretionary 10% service charge is added to your bill,  
100% goes to the staff.*

*All Prices are inclusive of VAT*

*Please inform the staff of any allergies or intolerances*

## Vegetarian Signature Menu

House-Marinated Olives

*A Glass of English Sparkling Wine or Champagne*

Quails' Egg, Spinach, Smoked Almond & Potato

Baba Ganoush Cornetto, Soy Yogurt

### NEW FOREST ASPARAGUS

Lemongrass

50ml Chablis Domaine Vincent Damp  
(Chablis, France)

### WATERMELON

Seaweed, Ponzu

50ml Die Agteros, Chenin Blanc Joostenberg Estate  
(Paarl, South Africa)

### SUPPER

Our Rye Bread, Cultured Butter, Cream Cheese  
& Plant-Based Accompaniments

100ml Cheddar Ales 'Piney Sleight' IPA  
(Somerset, UK)

### TUNWORTH SOFT CHEESE

Sourdough Bread Dumpling, Apple & Truffle

50ml Syrah Elephant Hill  
(Hawkes Bay, New Zealand)

### TOFU

Buttermilk, Lettuce & Chives

50ml Les Fosses d'Hareng AOC Vouvray  
(Loire, France)

### CRISPY BANANA BLOSSOM

Flavours of Thai Curry

50ml Circle of Life White  
(Stellenbosch, South Africa)

### PLANT-BASED CHICK'N

Raspberry, Teriyaki, Pistachio, Morel & Cabbage

50ml Young Wisdom Mataro Barossa Boy  
(Barossa Valley, Australia)

### APRICOT

Elderflower, Sancho Berry

### STRAWBERRY

Lychee, Coconut & Shiso

50ml Chateau Septy  
(Bordeaux, France)

### CHEF'S CHEESE TROLLEY

3 Artisan Cheeses, Honey & Crackers

50ml Quinta de Chocopalba Tinto  
(Lisbon, Portugal)

### ROOTS TO GO...

£135.00 Per Person

*Wine Flight Additional £60.50 per person*

## Vegetarian Classic Menu

House-Marinated Olives

### NEW FOREST ASPARAGUS

Lemongrass

50ml Chablis Domaine Vincent Damp  
(Chablis, France)

### WATERMELON

Seaweed, Ponzu

### SUPPER

Our Rye Bread, Cultured Butter, Cream Cheese  
& Plant-Based Accompaniments

100ml Cheddar Ales 'Piney Sleight' IPA  
(Somerset, UK)

### TUNWORTH SOFT CHEESE

Sourdough Bread Dumpling, Apple & Truffle

50ml Syrah Elephant Hill  
(Hawkes Bay, New Zealand)

### TOFU

Buttermilk, Lettuce & Chives

50ml Les Fosses d'Hareng AOC Vouvray  
(Loire, France)

Optional Extra Course

### CRISPY BANANA BLOSSOM

Flavours of Thai Curry  
(£10.50)

### PLANT-BASED CHICK'N

Raspberry, Teriyaki, Pistachio, Morel & Cabbage

50ml Young Wisdom Mataro Barossa Boy  
(Barossa Valley, Australia)

### STRAWBERRY

Lychee, Coconut & Shiso

50ml Chateau Septy  
(Bordeaux, France)

### PETIT FOUR

Optional Extra Course

### CHEF'S CHEESE TROLLEY

3 Artisan Cheeses, Honey & Crackers

(£15.00)

### ROOTS TO GO...

£105.00 Per Person

*Wine Flight Additional £48.50 per person*