





VEGETARIAN MENU

CANAPÉS

Three for £9
Asparagus, Walnut, Kohlrabi "Taco"
Fried Potato "Sandwich", Wookey Hole Cheddar Fonduta, Smoked Paprika
Wild Mushroom & Pine Nut Tart

BOWL FOOD

Two for £16 Beetroot Ravioli, Sage Butter Roast Fennel Salad, Ancient Grains, Botija Olive, Ticklemore

FEASTING MENU

Two Course £ 30 / Three Course £45

Starter & main course are served sharing style
Two & three course prices below include bread & all sides
Two course price includes a main course & pudding
Three course price includes a starter (two salads), a main course & pudding

Starter

Two salads

Heritage Beetroot, Little Gem, Burford Brown Egg Sprouting Broccoli, Roast Pepper, Smoked Almond, Ticklemore

Main Course

BBQ'd Cauliflower, Date Molasses, Roast Onion & White Bean Puree, Pomegranate Seeds, Pistachio Dukkah, Coriander Mojo Verde

> Sides Cornish Potatoes Spiced Carrots Pound Farm Leaves

Pudding Chocolate Pot, Boozy Prune, Cultured Cream, Almond

Cheese Course

£6

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Seed Cracker

All guests, apart from guests with allergies or dietary requirements, shall be served the same menu Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event Guests with allergies or dietary requirements shall be served a suitable meal, plated individually

Prices are per person, include 20% VAT and are subject to a 12.5% service charge