

## Green By Nature Menu

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### TO START

- Roast Butternut Squash Soup, Coriander Oil, Onion Bhaji Ve (No Allergens)
- Crispy Char Siu Pork Belly, Hoi Sin Dressing, Pickled Ginger (Sesame, Soy, Gluten, Eggs, Milk)
- Warm Smoked Salmon and Crème Fraiche Filo Tartlet, Watercress and Fennel Salad  
(Fish, Milk, Eggs, Gluten)

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### MAINS

- Roast Chicken Breast, Asparagus, Truffle and Cheddar Macaroni, Crispy Shallots  
(Eggs, Milk, Gluten)
- Spiced Falafels, Smoked Paprika, Caraway and Butter Bean Mash, Chargrilled Courgette and Green Sauce VE (Sesame, Mustard)
- Baked Miso Aubergine, Charred Aubergine Puree, Crispy Beechwood Mushrooms  
VE (Soy, Sesame)

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### TO FINISH

- Dark Chocolate Brownie, Chocolate Mousse, Coffee Ice Cream V (Gluten, Eggs, Milk, Soya)
- Warm Banana and Walnut Bread, Butterscotch, Salted Caramel Ice Cream  
Ve (Walnuts, Soya)
- Burnt Basque Cheesecake, Orange Sorbet (Milk, Eggs)



V = Vegetarian, Ve = Vegan, allergens in (brackets) are present within the dish.

We would please ask for you to keep us informed of any guest's dietary requirements to ensure there is no cross contamination as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that we cannot guarantee there would be no trace of allergens