

# CHAPTER ONE

## VEGETARIAN MENU

### STARTERS

Velouté of Spring Pea

Baked Brie de Meaux with Black Truffle & Pickled Mushrooms

Warm Salad of Jersey Royals, Black Truffle, Crispy Hen's Egg & Thingham Grange Cheese

### MAIN COURSES

Grilled Cauliflower, Sautéed Potato Gnocchi  
Roasted Hazelnuts, Button Mushrooms & Cream Sauce

Josper Grilled Jerusalem Artichokes  
Treviso, Poached Hen's Egg & Hazelnut Dressing

### SIDE ORDERS

£4.00

Triple Cooked Chips / Josper Baked Anya Potatoes & Garlic Butter / Potato & Olive Oil Purée /  
Grilled Tenderstem Broccoli, Olive Oil & Lemon / Green Beans in Shallot Butter

**THREE COURSES £42.95**

*Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts. An optional gratuity of 12.5% Will be added to your bill. All prices include VAT.*