

Vegans

Selection of Snacks and Starters served as sharing platters for two to share

Marks bread with bath harvest oil and oak aged Burrow hill
cider vinegar

Radishes with whipped sweet corn and hazelnut dip

Cashew nut curd with lacto fermented vegetables and truffled
maple syrup

West Country wild sea vegetable tempura with Cornish kombu and
aged soya dashi

Isle of Wight Tomatoes with Good Earth Growers Nasturtiums, Toasted Pine Nuts and Kombucha Vinegar

*Heritage tomatoes with micro nasturtium leaves, nasturtium
flowers, toasted pine nut clusters and discs of basil infused
kombucha jelly set with agar agar*

Sharpham Park Spelt Stuffed Charcoal Roasted Onion with Lovage and Baked Potato Broth

*Roscoff onion slowly roasted over charcoal ad stuffed with
spelt, lovage and mushroom risotto served with seasonal
greens, peas, broad-beans and a clear baked potato broth*

Nutgrove Kitchen Vegan Cheeses with Crackers and Chutney

*Calvaire, Edale and Ain Karem served with crackers, fruit
garnish and home made chutney*

Bath Harvest Rapeseed Oil and Cornish Sea Salt Bitter Chocolate Pot

*Chocolate and rapeseed oil cremeax set in a small glass topped
with flakes of Cornish sea salt*

**Vegan Mess of Cheddar Strawberries with Elderflower
and Wood Sorrel**

Aquafaba meringue and coconut cream