

## TRY THE VEG FEASTING MENU - 50PP

*The full experience. Sit back and let our chef prepare a curated selection of vegetarian seasonal favorites, plus a special off-menu dish!*

\*menu option only available for the whole table



|                                                                                         |     |
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| Marinated Olives (V/GF)                                                                 | 5   |
| Warm Ale & Malt Loaf, Smoked Marmite Butter (GFO)                                       | 7   |
| Smoked Lancashire Cheddar Muffin & Dill Pickle Ketchup (GFO)                            | 6.5 |
| Marinated Isle of Wight Tomato Salad, Romesco & Jalepano Dressing (GFO)                 | 12  |
| Sweet & Sour Sticky Beetroot, Tarragon Seed Dressing & Lancashire Cheese Custard (V/GF) | 14  |
| Salt-Baked Celeriac, Plum, Confit Garlic (GF)                                           | 12  |
| Charred Courgette, Dill Vinegar, Parsley, Squash & Smoked Butter Sauce (GF)             | 13  |
| Charred Tenderstem Broccoli, Chilli Butter, Basil Curd & Toasted Hazelnuts (GFO/NFO)    | 12  |
| Old Winchester Potato Gratin, Pesto, Creme Fraiche (GF/NFO)                             | 8   |
| Rosemary Fries & House Sauce (GF)                                                       | 6.5 |
| Calvados Custard Tart, Granny Smith Apple Sorbet                                        | 12  |
| Chocolate & Ale Mousse, Peanut, Kirsch & Malt Ice Cream (NFO/GFO)                       | 14  |
| Sticky Ginger Cake, Rum, Butterscotch, Blackberry, Lemon Thyme Icecream                 | 12  |
| Baron Bigod Cheese, Bourbon Treacle Cake & Roasted Apple Chutney (GFO)                  | 13  |