

Reishi

Mother's day

MENU

Starters

Celeriac gratin (GFO)
Browned butter - Walnuts - Parsley oil

Artichoke soup (GFO)
Truffle oil - Croutons - Parmesan

Rose harissa ravioli
Cashew ricotta - Lemon butter - Pistachios

Mains

'Beef' wellington (GFO) or Hunters 'chicken' (GFO)
or Spinach & 'ricotta' parcel (GFO)

All served with:
Carrot mash - Buttered greens - Balsamic red cabbage
- Seasonal roasted Vegetables (GF)

(With a choice of Wild mushroom gravy or Red wine jus) (GFO)

Desserts

Rhubarb & Blackberry Crumble (GF)
Almond crumb - vanilla syrup

Apple Tartlet
Cinnamon - Raspberry Coulis

Chocolate & Ginger Tart (GF)
Candied orange - Whipped coconut

2 courses for £29.00

3 courses for £36.00

(Includes a ramekin of olives for the table)

(GF) Gluten Free **(GFO)** Gluten Free Option *(This menu is 100% cruelty free and vegan)*

For any other Allergen concerns, please ask a member of staff.