



VEGAN MENU

Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great British Bellini	£9.00	Classic Negroni	£8.75

Nibbles

Hobbs House sourdough, olive oil & balsamic	£5.00
Garlic & herb marinated olives	£4.50

Starters

Jerusalem artichoke 'jacket potatoes' artichoke purée & crisps, chives	£8.00/£15.00
Cauliflower 'bang bang' salad, crisp gem, spring onion, pomegranate	£8.00/£15.00

Mains

Cannellini & haricot bean cassoulet, roasted fennel, grilled tomatoes, herb oil	£15.00
Chestnut mushroom & truffle risotto, spring onions, dressed rocket (20 minute cooking time)	£17.00

Sides £5.00 each

Sautéed Brussel sprouts & chestnuts Crushed new potatoes, spring onion & chives
House salad, extra virgin olive oil

Desserts £8.00 each

Faccombe apple & blackberry crumble, blackcurrant sorbet
Pink peppercorn pineapple carpaccio, rum soaked raisins, malibu granita, cucumber & mint

Sorbets £2.50 per scoop

Raspberry Lemon Blood orange Blackcurrant Apple
