

vegetarian

nibbles

olives <i>giant (gf, df)</i>	4
rosemary sourdough focaccia <i>whipped fen farm butter (df)</i>	3

THE

starters

lovage veloute <i>horseradish cream, apple (gf)</i>	8.5
isle of wight tomato salad <i>lanark blue cheese, black olive, caper, basil (gf, df)</i>	9

mains

risotto <i>asparagus, fresh pea, mint (gf)</i>	18
mushroom wellington <i>goat's cheese, caramelised shallot, potato terrine</i>	22

sides

chunky chips (*gf, df*)
seasonal greens (*gf, df*)
green leaf salad (*gf, df*)

4.25 each

puddings

'babamisu' <i>sourdough brioche, espresso, amaretto</i>	8
pump street chocolate semifreddo <i>malted milk ice cream (gf)</i>	9



The plants and shrubs in our marquee have been provided through the generous support of Botanica Nursery & Arboretum, Campsea Ashe

These menus are disposed of immediately after one single use. Some cheeses may contain animal rennet. If you have any food allergies or intolerances, please speak to a member of the team before ordering. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. gf/df denotes gluten free/dairy free can be created based upon these dishes. Please note the dishes may differ slightly to the listing. Because we freshly cook our dishes, sometimes there can be a wait in excess of 25 minutes