

vegetarian

nibbles

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

THE

starters

tomato consommé	
<i>isle of night tomatoes, pickled shallots, basil (gf, df)</i>	9
burrata on toast	
<i>grilled focaccia, summer truffle pesto</i>	12

mains

gnocchi	
<i>peperonata, courgette, black olive (gf, df)</i>	19
wellington	
<i>musbroom & goat's cheese, potato terrine, tender broccoli</i>	24

sides

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

4.25 each

puddings

meringue	
<i>raspberry granita, white peach, mint</i>	8
semifreddo	
<i>white chocolate, strawberry consommé (gf)</i>	8.5



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