

vegetarian

nibbles

olives <i>giaraffa (gf, df)</i>	4
rosemary sourdough focaccia <i>whipped butter (df)</i>	3.5

THE

starters

jerusalem artichoke velouté <i>black autumn truffle, parmesan croutons (gf)</i>	11
tomato on toast <i>sourdough focaccia, olive, basil</i>	9.5

mains

beetroot risotto <i>pickled walnut, horseradish, watercress (gf, df)</i>	19
glazed vacherin mont d'or <i>caramelised celeriac, polenta, hazelnut (gf)</i>	19

sides

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

4.5 each

puddings

salted caramel tart <i>madagascan vanilla ice cream, honeycomb</i>	9.5
warm chocolate mousse <i>pump street chocolate, malted milk ice cream (gf)</i>	9.5



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