

Vegan

TASTING MENU

amuse bouche

Vibrant pea and mint soup shot

with an oat milk foam (NGI, VG)

starter

Local Staffordshire oatcake

with forest mushroom pate and lightly pickled shallots (VG)

salad

Slow roasted heritage beetroot

with toasted walnuts & watercress,
drizzled with a raspberry vinaigrette (NGI, VG)

main course

Thyme roasted salsify

with a breadcrumb and crunchy hazelnut topping,
caramelised shallots purée & glazed root vegetables (VG, NGI*)

dessert

Staffordshire apple tart

baked in an oat and almond crust, cashew vanilla cream,
sweet apple syrup (VG, NGI*)