

HOME TABLE

3 Course Vegan  
Menu





### **Starters**

Cauliflower tempura, harissa mayonnaise

Charred hispi cabbage, romesco sauce, pangrattata

Roasted carrot dip, herb croutons, gremolata, dukkah

### **Mains**

Gnocchi, garlic tomato sauce, roast fennel, olive tapenade

Hasselback butternut squash, rocket pesto, spiced fennel rice

Roast aubergine, tomato lentils, lemon yogurt

### **Pudding**

Dark chocolate pot, salted caramel, sunflower seed brittle

Lemon cheesecake

Roasted pear, vegan cream, oat crumble, toffee sauce

**£45 for 3 courses, £38 for 2 courses**

\*Please choose one option from each course.

If you select a second option there is a charge of £3.00 per person.

\*\*We can cater for any dietary requirements

Please note these prices do not include staff costs