



To start

Soup of the day, served with bread of the day (GFA) £5

Courgette & sweetcorn fritters, Asian Salad (GF) £6

Watermelon, black garlic & tomato salad (GF) £6

King oyster mushroom, cauliflower puree, apple & paprika jam £6

Mains

Baked stuffed artichoke, walnuts, boulangere potatoes, ratatouille & gremolata (GF) £12

Porcini mushroom arancini, miso pesto, celeriac puree & chicory £12

Trio of beetroot, green horseradish tofu, watercress (GF) £12

Butternut squash tatin, sage & squash veloute £12

Sides

Rocket & Pine nut salad (GF) £3

Seasonal vegetables (GF) £3

Pickled cabbage (GF) £3

New potatoes (GF) £3

Desserts

Iced nougatine & banana parfait (GF) £6

Vanilla panna cotta, pear & blackberry compote, tuille (GFA) £6

Chocolate fondant tart, pistachio ice cream churned on site £6

Assiette of apple £6

GF - Made without Gluten GFA - Gluten free available

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please make a member of staff aware of any food intolerances, allergies or dietary requirements you have, when placing your order. More information on ingredients is available on request. Our restaurant kitchen handles all ingredients, therefore some products may not be suitable for those with allergies. Please ask for allergen information or inform us of your intolerances, allergies and/or dietary requirements every time you visit as ingredients may have changed since your last purchase.