

# 10 COURSE TASTER MENU

## Amuse bouche

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## Soup of the day

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## Bloody Mary

Tabasco and heritage tomato parfait, carpaccio of heritage tomato, rice crisp, chilli salt, sweet onion, olive oil powder  
(Contains nuts, sulphites)

## Artichoke and Almond Feta

Caramelised Jerusalem artichoke, almond feta, charred brocoli, sweet beetroot marshmallow, baked fig, pumpkin purée  
(Contains nuts)

## Courgette scallop with Sea herb salsa verde

Pan fried Courgette scallop, samphire salsa verde, black tapioca, nori, celeriac purée and Apple

## Sweet corn and pickled chilli

Fried Sweet corn and Jalapeño fritter, Lemon thyme and cumin potato purée, tomato marmalade glazed roasted romanesco, white bean, pine nut and avocado (Contains nuts)

## Pre dessert

## Dessert:

## Chocolate and Cucumber

Whipped chocolate and pepper mint, burnt cucumber, rum and lime salsa  
(Contains soy)

## Green Lemon sorbet, Meringue

## Cheeseboard

Cultured nut cheeses served with grapes, crackers and seasonal chutney. (Contains nuts, soy and yeast)

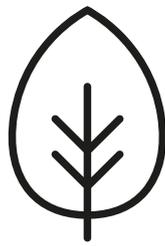
## £55 per person

Minimum 2 people

*All of our dishes are 100% free from dairy, gluten & eggs.*

**Please feel free to ask our staff about any allergens or intolerances.**

**All VAT is Included in the price.**



# 7 COURSE SIGNATURE TASTER MENU

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## Amuse bouche

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## Starter

### **Bloody Mary**

Tabasco and heritage tomato parfait, carpaccio of heritage tomato, rice crisp, chilli salt, sweet onion, olive oil powder  
(Contains nuts, sulphites)

### **Soup of the day**

## Main

### **Aubergine Manchurian**

Indo-Chinese spiced Confit aubergine, spring onion dumpling, Chilli popcorn, lemon kale, pickled vegetable's and fried enoki  
(Contains soy) *Served with a side of Cauliflower Hot Wings*

### **Pre dessert**

### **Dessert:**

### **Carrot and Coriander**

Coriander and lime ice cream, rolled in carrot, ginger and walnut crumble, candied walnut, stem ginger, ginger cake and carrot jelly  
(Contains nuts)

### **Tea and biscuits**

The Allotment signature tea; Freshly brewed cardamom and orange tea with brandy snap

## **£40 per person**

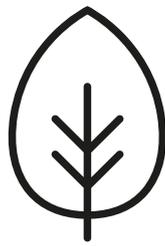
**Minimum 2 people**

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# A L A C A R T E

## Starter

### **Courgette scallop with Sea herb salsa verde**

Pan fried Courgette scallop, samphire salsa verde, black tapioca, nori, celeriac purée and apple. (Contains sulphites)

**£8**

### **Soup of the day**

Local ingredients, handled with the upmost care to create seasonal bowls of joy

**£6**

### **Bloody Mary**

Tabasco and heritage tomato parfait, carpaccio of heritage tomato, chilli salt, sweet onion and puffed rice.

(Contains nuts, sulphites)

**£8**

## Main

### **Aubergine Manchurian**

Indo-Chinese spiced Confit aubergine, spring onion rice, chilli popcorn, lemon kale, pickled vegetable's and fried enoki

(Contains soy)

**£18**

### **Artichoke and Almond Feta**

Caramelised Jerusalem artichoke, almond feta, charred broccoli, sweet beetroot marshmallow, baked fig, pumpkin purée (Contains nuts)

**£17**

### **Sweetcorn and pickled chilli**

Fried Sweet corn and Jalapeño fritter, Lemon thyme and cumin potato purée, tomato marmalade glazed roasted romanesco, white bean, pine nut and avocado (Contains nuts)

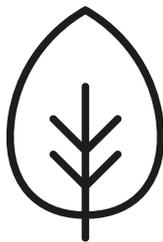
**£18**

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# A L A C A R T E

## Sides

### **Cauliflower Hot Wings**

The Allotment's famous Cauliflower Hotwings, spiced with a special blend, served with roast garlic hummus

**£6**

### **British Chantanay Carrots**

Tossed in Olive oil and chives

**£3**

## Desserts

### **Chocolate and Cucumber**

Whipped chocolate and pepper mint, burnt cucumber, rum and lime salsa  
(Contains soy)

**£7**

### **Carrot and Coriander**

Coriander and lime ice cream, rolled in carrot, ginger and walnut crumble, candied walnut, stem ginger, ginger cake and carrot jelly  
(Contains nuts)

**£7**

### **Sweet Potato Custard**

Sweet potato custard tart, Lemon sorbet, Meringue  
(Contains soy)

**£7**

### **Cheeseboard**

Cultured nut cheeses served with grapes, crackers and seasonal chutney.  
(Contains nuts, soy and yeast)

**£10 for one person/£17 for two people**

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