ROOKERY HALL

PLANT BASED SEASONAL MENU

STARTERS

Beetroot 13 Mustard seeds, gherkin, herb emulsion, pickled shallot, herbs, crisp potato (kcal 381)

> Glamorgan sausage 11 Beetroot ketchup, hen of the woods, borage (kcal 236)

> > Pea and broad bean tart 12 Mooli, nori, wasabi (kcal 61)

MAIN COURSES

King Edward's potato gnocchi 25 Courgette, basil, herbs, olive, yeast cream sauce (kcal 638)

> Mushroom and leek pithivier 18 Hen of the woods, garlic emulsion (kcal 734)

> > Risotto 17 Courgette, truffle (kcal 658)

DESSERTS

Banana cake 10 Caramel, pineapple, banana ice cream (kcal 343)

> Apple tarte tatin 10 Miso ice cream (kcal 736)

Tonka bean rice pudding 11 British strawberry (kcal 554)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.