## THE DINING ROOM

at the Squerryes Winery

## Vegan Tasting Menu

£,65

£104 (with wine flight)

Lightly smoked artichoke purée, curried potato crisps

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Heritage carrots, yeast & roasted seeds

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Crispy tofu, chili pickled cabbage

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Foraged (from Squerryes) mushroom risotto, mushroom ketchup, walnuts

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BBQ leek, pickled red onion, fermented cashew cheese

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Vanilla rice pudding, quince jam

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Passion fruit, poached apple pavlova

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Sourdough crackers, almond cheese

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Coffee with paté des fruits



Allergy statement: Menu items may contain or come into contact with fish, shellfish, gluten, Sulphur dioxide, eggs, peanuts, tree nuts, milk, celery, seeds, mustard. For more information, please speak with a manager. Our Kitchen makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always risk of contamination as in our kitchen we use all those ingredients; although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our cuisine's dishes.