

SNACKS

Chargrilled Pitta with shakshuka hummus. £7.50 (v) Confit garlic and lemon marinated Olives. £4.00 (v,gf) Vadouvan spiced nuts. £3.50 (v,gf) Hand cut chips with smoked apple sauce. £5.50 (v,gf)

SMALL PLATES

Christmas bread with beetroot and mustard cream. £9.50 Maple syrup roasted parsnip, parsnip cream with apple and buckwheat. £8.50 (v,gfo) Caramelised aubergine Roasted red pepper, root veg crisp. £8.00 (v,gf) Grilled baby gem lettuce, butternut, medjool dates, ricotta. £8.50 (vo,gf) Sage and lentil croquettes, celeriac puree, pear and winter leaves. £8.50 (v)

LARGE PLATES

Pressed potato, red pepper mousse, Quince, charred broccoli, salsa verde. £13.50 (v,gf)
Chickpea flatbread, cavolo nero, mushroom, toasted quinoa, yogurt, chilli. £12.50(v,gf)
Roasted cauliflower, pearl barley and miso risotto, almond, pickled egg . £13.00 (vo)
Battered halloumi, lemon curd, pea puree, hand cut chips. £13.50(vo,gfo)
Spätzle, roast squash fondant, smoked mushrooms, whipped feta. £13.00

DESSERTS

Coconut malabi, apple rice donuts, caramelised pear, compot. £7.50 (v,gf) Chocolate and ale cake, Chocolate parfait, fudge sauce, Jerusalem artichoke chips with malt Chantilly. £6.50

> Macerated Cherries, banana custard with meringue. (v) £7.00 Selection of Cheese Served with Grape Chutney and crackers £9.00

1847 represents the year the world first vegetarian society formed – here in the UK. Founded by Damien Davenport a vegetarian since childhood; his vision is to offer a modern take on classic dishes whilst showcasing and supporting local producers and their products.