



SOPWELL
HOUSE

Vegetarian Menu

Starters £10.50

62 degrees egg
Jerusalem artichoke, Roscoff onion, mushroom broth

Black fig
Roast hazelnut, brioche, butter milk, blackberry

Heritage carrots
Ricotta, spelt, pumpkin puree, nasturtium

Mains £18.50

Variation of cauliflower
Golden raisins, garlic puffed rice, sea herbs

Heritage beets
Goat's curd, black quinoa, fig, caraway

Salt baked celeriac
Black garlic, cob nuts, quails egg, samphire

Desserts £8.50

Walnut cake
Green apple, calvados, grape

Tokaji parfait
Prune, mascarpone, Breton biscuit

Coconut panna cotta
Pineapple, fennel, lemongrass, ginger

Bitter chocolate délice
Blackberry, chestnut, brown sugar meringue

A selection of British Cheeses
Served with hazelnut and raisin bread, biscuits, celery, grapes and chutney