

VEGWELLS

PLANT-BASED TASTING MENU

£35 PER PERSON

MATCHING PLANT-BASED WINES £25

Sweetcorn mousse, cornbread, mushroom

—

Avocado, lemon, kohlrabi

—

XO Aubergine, Kalibos cabbage, sesame, furikake

—

Pear meringue pie

—

Toasted hazelnut pudding, hazelnut caramel,
dark chocolate sorbet

SIDES

| | |
|---|------|
| Triple cooked chips, romesco | £5.5 |
| OrganicLea farm garden salad | £4 |
| Grilled broccoli, toasted almond butter, capers | £5 |
| Sprout tops, miso oil | £3.5 |

Signed copies of Chef Chantelle's debut book, Planted, are available for purchase. Please ask your server for more details.

@Tredwells @Chef_Chantelle #Vegwells