



WINTER DINNER

 **CARBON-
FRIENDLY
MENU**


STARTERS

Curried coconut & parsnip soup  **A**
Onion bhaji crumble.
Served with artisan bread.
(VE)(DFI)(GFA) (136kcal/100g)

OR

Pesto rainbow Heritage carrots  **A**
Toasted pine nuts & pickled nasturtium leaves
(VE)(DFI)(GFI) (143kcal/100g)


MAINS

Pumpkin & spinach gnocchi  **A**
Shaved fennel crisps & roasted cauliflower puree
(VE)(DFI)(GFI) (102kcal/100g)


OR

Root vegetable galette  **A**
Pine nut pesto, Greek white cheese, charred tender stem
broccoli, parsnips, beetroot puree & pickled Romanesco
(VE)(DFI)(GFI) (83kcal/100g)

DESSERTS

Coconut & sweetcorn parfait  **A**
Pan de mej & pink peppercorn caramel
(VE)(DFI)(GFI) (277kcal/100g)

OR

Soni's spiced carrot Mille-Feuille  **A**
Indian Gajar Ka Halwa, gooseberry compote infused
cinnamon & ginger. Served with bay leaf custard
(V) (148kcal/100g)



CARBON GUIDE

To help you make more sustainable choices from our menus, you'll find each dish rated by it's Carbon impact.

This guide shows the Carbon intensity per kilogram of product.

Look out for our green clouds across our menus to help you choose dishes that will contribute to reducing emissions from food in line with the UN's climate goals.



We source most of our vegetables for all our dishes from farms in Worcestershire! Local and seasonal.

A	B	C	D	E
Very Low	Low	Medium	High	Very High
0-1.75 Kg CO2e	1.75-3 Kg CO2e	3-4.25 Kg CO2e	4.25-5.5 Kg CO2e	5.5+ Kg CO2e

YOUR ALLERGEN AND DIETARY GUIDE: V: Vegetarian | VE: Vegan | GFI: Made using Gluten Free Ingredients | DFI: Dairy Free Ingredients
GFA: Gluten Free option Available | DFA: Dairy Free option Available

Our kitchen handles a range of allergenic products and ingredients. Although extreme care is taken to avoid allergen contamination, this cannot be guaranteed. If you wish to know more about the preparation processes, please ask a member of staff.

TIME TO DINE.