

FINE DINING, BY THE MINISTRY

SAMPLE MENU

STARTER

BRAISED BREAST OF LAMB

WITH ARTICHOKEs, TOMATO & CABERNET VINEGAR DRESSING
DAIRY. GLUTEN. SULPHITES. SOY.

GRILLED ARTICHOKEs HEARTS (VE)

WITH MARINARA SAUCE, VEGAN PARMESAN & SORREL
GLUTEN. SULPHITES. SOY.

MAIN

ROASTED FILLET OF COD

WITH CHARRED CAULIFLOWER, PICKLED CARROTS, BABY BEETS,
CAPERS & BASIL OIL
FISH. DAIRY. SULPHITES.

CRISP POTATO ROSTI (VE)

WITH CONFIT BABY VEGETABLES, PUREE ARTICHOKEs
& VEGAN FETA
GLUTEN. SULPHITES.

DESSERT

STEM GINGER POACHED RHUBARB (V)

WITH PISTACHIO & WHITE CHOCOLATE, FILO SHARDS
SOYA. SULPHITES.

LOCAL CHEESEBOARD

WITH CRACKERS, CHUTNEY, CELERY, FIGS & GRAPES
DAIRY. GLUTEN.