Join us for our veg-inspired

THURSDAY, 8TH FEBRUARY 7PM FOR 7:30PM START

HOMEMADE BEE

HOMEMADE BEER CRUSTED BREAD WITH CHEESE ESPUMA

AMUSE-BOUCHE

TOMATO, PEARL BARLEY, AUBERGINE, HERBS, TOMATO BEURRE BLANC

TO START

ROASTED ONION, BRAISED LENTILS, JUNIPER, STUFFED CHICORY ON SOUBISE SAUCE

IN THE MIDDLE

SALT BAKED CARROT, CUMIN GRANOLA, YOGHURT, CARROT PURÉE

TO FOLLOW

SPINACH GNOCCHI, ARTICHOKE, LEEK, CARROT, BARIGOLE SAUCE, PARMESAN

TO FINISH

APPLE TART TATIN
WITH MAPLE ICE CREAM

£45 PER PERSON

BOOKING ESSENTIAL: 01225 636096, IN RESTAURANT OR AT FORAGEWADSWICK.CO.UK



FORAGE