

VEGAN A LA CARTE

STARTERS

Jerusalem artichoke soup with burnt pear purée and walnut bread (N)	£11.00
Malt-glazed Jospier roasted mushrooms with fresh nashi pear, malted wheat, beer vinegar and consommé	£11.50
Pumpkin terrine with parsley mayonnaise, burnt apple purée and fennel seed granola	£11.50

MAIN COURSES

Beetroot tarte tatin with sumac, dates, cream cheese, roasted walnuts and radicchio (V) (N)	£21.00
Jerusalem artichoke and truffle risotto with artichoke crisps and king oyster mushroom	£19.00
Roasted maple-glazed salsify with hazelnut butter, yoghurt and pearl barley (N)	£20.00

DESSERTS

Pear and hazelnut frangipane tart with pear sorbet, caramelised hazelnut and earl grey crumble (N)	£11.00
Coffee and tonka bean gateaux with chocolate ice cream	£11.50
Dark chocolate and cherry mousse with cinnamon crumb, cherry sorbet and aerated dark chocolate	£11.00

(N) Contains nuts

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

Find us on Instagram @aviatorhampshire