



BODYSGALLEN HALL

Head Chef: Abdalla El Shershaby
Restaurant Manager: Daniela Roberts

VEGAN DINNER MENU

Compression of melon with cured fennel and cucumber (SD)

Bodysgallen Heritage beetroot, apple and quinoa (SD)

Salad of leeks, with fine beans, autumn truffle and hazelnuts (N,SD)

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Herb risotto, glazed Estate baby carrots and asparagus (SD)

Roasted squash with King oyster mushrooms, shallot and seasonal vegetables (SD)

Barbequed aubergine, sweetcorn, roasted shallot, tender stem broccoli, sweet potato (SD)

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Roasted pineapple in black pepper caramel with Bodysgallen blackcurrant sorbet (G)

Chocolate cake with red current sorbet (G)

Bodysgallen poached rhubarb, rhubarb sorbet, shortbread (G)

Three Courses - £80.00; Two courses (including main course) - £63.50

Two first courses, or first and pudding course - £50.00

A discretionary 12.5% service charge will be added to all restaurant and bar invoices.

Allergen key

(G) Contains gluten

(MU) Contains mustard

(M) Contains molluscs

(CE) Contains celery

(C) Contains crustaceans

(F) Contains fish

(SD) Contains sulphites

(L) Lupin

(N) Contains nuts

(E) Contains eggs

(S) Contains soya

(P) Contains peanut

(D) Contains dairy

(SE) Contains sesame

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.