



PLANT BASED MENU

Starters

- Tomato and Red Pepper Soup** (G) £12
chilli oil, basil, sourdough croutons
- Lime Crushed Avocado on Sourdough Toast** (G, Su) £12
marinated tomato, balsamic, olive oil, watercress
- Root Vegetable Roll** (Su, N) £12
pickled shimeji, shaved radish, girolles, apple & balsamic puree

Main Courses

- Sweet Potato and Cashew Nut Curry** (G, Su) £28
coconut rice, red chilli, coriander, naan
- Wild Mushroom and Red Onion Puff Pastry Tart** (G, Su) £28
leeks, pickled shallot, radish, pea shoot, shaved chestnut mushroom
- Cauliflower "Steak"** (Su) £28
caper & shallot emulsion, crushed beetroot & potato, spinach

Desserts

- Poached Pineapple** (Ce) £12
caramel ice cream, blueberries in blackcurrant sauce
- Vegan Chocolate Torte** (G, Ce, Mu, Su, Se) £12
dressed raspberries
- Selection of Sorbets and Vegan Ice Creams** (Ce) £12
fresh berries & coulis



A discretionary 12.5 % service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

We cannot guarantee all items on the menu are free of any allergens

Ce – Celery C – Crustaceans E – Egg F -Fish G – Cereals containing Gluten L - Lupin
M – Milk & Dairy Mo - Molluscs Mu - Mustard N – Tree nuts P - Peanuts Se - Sesame So - Soybeans
Su - Sulphur dioxide & Sulphites PB – Plant based V – Vegetarian