



"PLANT BASED" MENU (VEGAN)

Starters

- Cauliflower and Oat "Milk" Soup** (G) £12
capers, watercress, herb oil, sourdough croutons
- Lime Crushed Avocado on Sourdough Toast** (G, Su) £12
marinated tomato, balsamic, olive oil, watercress
- Mediterranean Vegetable Tart** (G, So, Su) £12
sundried tomato salad

Main Courses

- Root Vegetable Wellington** (G, So, Su) £29
tenders stem broccoli, maple glazed carrot, olive oil mash, onion gravy
- Pea and Mint Ravioli** (G, Su, N) £29
fine herb and truffle emulsion, cashew nut "parmesan"
- Shicken Breton** (Su, G, So) £29
shicken pieces in a mushroom and leek casserole, heritage new potatoes

Desserts

- Individual Lemon Tart** (So) £12
raspberry sorbet, fresh raspberry
- Chocolate Truffle Brownie Slice** (G, So, N) £12
vanilla ice "cream", gold dusted blackberry
- 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 let us know when placing your order.

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

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