



Vegan Menu

Starters

Kitchen Soup of the Day* £8.50

With Freshly Baked Bread (*Daily Allergen*) (Vg,V)

Baked Sweet Pepper*(Mu) £9.50

Roasted Vegetables, Gem Lettuce (V)

Beetroot Tartar* (Mu) £9.95

Artichokes, Chard Avocado, Micro Herbs (Vg,V)

Main Courses

Onion Tart Tatin* (Gl,Mu) £19.50

Apple & Watercress Salad, Spinach (Vg,V)

Roasted Aubergine*(Ce,M) £19.00

Provençal Vegetables, Baby Fennel, Spinach (V)

Woodland Risotto*(Ce,G) £19.00

Wild Mushrooms, Baby Spinach, Crispy Onion (Vg,V)

Side Dishes

Glazed Carrot and Green Beans (M,Ce), Spinach and Wild Mushrooms (M,Ce), £6.00 each

Tenderstem Broccoli, Parmesan Cheese (M,Ce)

Desserts

Sticky Apple Cake (So) £11.00

Toffee Nut Glaze, Apple Sorbet (N,Vg,V)

Dark Chocolate Brownie*(So,N) £11.00

Raspberry Sorbet (Vg,V)

Selection of Sorbets £8.50

please ask for available flavours (Vg,V)

Vegan Ice Cream *available on request* (So)



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:

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 Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free