



## Vegan Menu

### Starters

<b>Kitchen Soup of the Day*</b>	£8.50
With Freshly Baked Bread ( <i>Daily Allergen</i> ) (Vg,V)	
<b>Baked Sweet Pepper*</b> (Mu)	£9.50
Roasted Vegetables, Gem Lettuce (V)	
<b>Beetroot Tartar*</b> (Mu)	£9.95
Artichokes, Chard Avocado, Micro Herbs (Vg,V)	

### Main Courses

<b>Onion Tart Tatin*</b> (Gl,Mu)	£19.50
Apple & Watercress Salad, Spinach (Vg,V)	
<b>Roasted Aubergine*</b> (Ce,M)	£19.00
Provençal Vegetables, Baby Fennel, Spinach (V)	
<b>Woodland Risotto*</b> (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), Tenderstem Broccoli, Parmesan Cheese (M,Ce)	£6.00 each
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### Desserts

<b>Sticky Apple Cake</b> (So)	£11.00
Toffee Nut Glaze, Apple Sorbet (N,Vg,V)	
<b>Dark Chocolate Brownie*</b> (So,N)	£11.00
Raspberry Sorbet (Vg,V)	
<b>Selection of Sorbets</b>	£8.50
<i>please ask for available flavours</i> (Vg,V)	
<b>Vegan Ice Cream</b> <i>available on request</i> (So)	



A discretionary 10% 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