



VEGAN MENU

Starters

Kitchen Soup of the Day*	£8.00
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, Beetroot Dressing(Vg,V)	
Roasted Courgette*(Ce,M)	£19.00
Provençal Vegetables, Baby Fennel, Spinach (V)	
Woodland Risotto*(Ce,G)	£19.00
Wild Mushrooms, Baby Spinach, Crispy Onion, Beetroot (Vg,V)	

Side Dishes

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

Sticky Toffee Apple Cake (So,N)	£11.00
Apple Sorbet (Vg,V)	
Dark Chocolate Brownie*(So,N)	£11.00
Raspberry Textures (Vg,V)	
Selection of Sorbets	£8.50
Please ask for available flavours (Vg,V)	
Vegan Ice Cream available on request (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