

Vegan Set Menu

STARTER

Soup of the Day (v) *

Chef's Choice of Seasonal Soup

Salt Baked Beetroot Pressing

Caramelised Onion | Chardonnay Poached Pear | Hazelnuts | Spiced Granola | Sourdough

Spinach Linguine *

Forest Mushroom | Truffle

MAIN

Falafel *

Chickpea and Mixed Bean Cassoulet

Vegetable Terrine *

Terrine of Sweet Potato | Courgette | Aubergine | Celeriac | Tomato | Basil
Black Quinoa | Charred Broccoli | Black Garlic | Parsley Oil

Risotto

Forest Mushrooms | Seaweed | Lemon Gel | Shallot Crumb | Watercress

SIDES | £4.00 each

Truffle | Vegan Cheddar Crushed Potato *
Charred Tenderstem | Fine Beans | Chilli | Shallot | Black Garlic
French Fries *
Sweet Potato Fries *

House Salad *
Steamed New Potatoes *
Mixed Vegetables *
Tomato & Basil Salad *

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Chocolate and Orange Cake *

Orange Gel | Strawberry Sorbet

Raspberry Frangipane Tart *

Raspberry Purée | Fresh Berries

Three Scoops Vegan Vanilla Ice Cream or Sorbet *

(+£2.50 supplement)

Two courses, £25.95 | Three courses, £30.95

* – Gluten Free. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.
The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.
Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.