



VEGAN MENU

STARTERS

San Marzano tomato soup <i>438 kcal</i> grilled focaccia, honey glazed figs, feta & sherry vinegar	£10.00
Green bean, roasted Romanesco, grilled fennel & courgette salad <i>684 kcal</i> flat peach, Belgian endive, passion fruit & mint dressing	£12.00
Warm asparagus <i>744 kcal</i> pink fir potatoes & grelot onions, Romesco sauce, saffron aioli & gremolata	£12.00

MAINS

Asparagus & candied beetroot risotto <i>998 kcal</i> charred Roscoff onions & sweet potato crisps	£24.00
King oyster mushrooms <i>975 kcal</i> home-made spätzle, rainbow kale, summer squash purée & chimichurri	£24.00
Plant based burger <i>741 kcal</i> onion marmalade, baby leaves & French fries	£24.00
Funky pitta! <i>791 kcal</i> crispy pitta bread, falafel, houmous, carrot salad, toasted pumpkin seeds, baby leaves & French fries	£20.00

SIDES

French fries <i>511 kcal</i>	£6.00
French fries & our secret spice mix! <i>568 kcal</i>	£7.00
Tenderstem broccoli, toasted almonds, lemon oil <i>134 kcal</i>	£6.00
Baby gem & green bean salad, shallots, chives & house dressing <i>103 kcal</i>	£6.00

DESSERTS

Warm apricot slice <i>561 Kcal</i> Pineapple & mint salsa, lime gel, mandarin sorbet	£10.00
Dark chocolate & black cherry délice <i>605 Kcal</i> Honey glazed plums, blood peach sorbet	£10.00
Selection of sorbets <i>169 kcal</i>	£8.00

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Food allergies: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten, or other allergens.

If you have allergies, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements.

Menu subject to availability