VEGAN A LA CARTE

STARTERS

TOMATO GAZPACHO | 13
Torched tomatoes, crispy seeds

VERJUS CURED GOLDEN BEETROOT (N) | 12.5
Radicchio, pistachio, citrus dressing, grapefruit

ROASTED AUBERGINE | 12
Whipped vegan feta, radish, cumin dukkah, crispy shallots, tempura courgette petals

MAIN COURSES

PEA AND MINT RAVIOLI | 25.5
Pea velouté, ricotta, lovage, pea salsa

VEGAN FLANK | 35
Smoked potato and roasted garlic rosti, barbecue oyster mushroom, watercress purée

PESTO & PEARL BARLEY RISOTTO | 24
Roasted baby onion, girolle mushroom, roasted baby leek

DESSERTS

BLUEBERRY TART (N) | 13.5
Almond cream, blueberry crémeux, kalamansi and poppy seed sorbet

CARROT SPONGE | 14
Orange, carrot and lemon sorbet, julienned candied carrot, vegan cream

SELECTION OF SORBETS | 10

(N) Contains nuts

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.