

VEGAN A LA CARTE

STARTERS

Heritage potato salad with garlic espuma, chive oil, and crispy potato	£13.00
Pea soup with green and white asparagus salad and vegan feta	£12.50
Chakalaka with smoked sweetcorn purée and roasted aubergine	£12.00

MAIN COURSES

Vegan flank with smoked potato and roasted garlic rosti, barbecue oyster mushroom, and roasted cauliflower purée	£35.00
Heritage carrot tart with pickled carrot, ginger, and maple dressing	£24.00
Garlic and artichoke ravioli, herb emulsion, and artichoke crisps	£26.00

DESSERTS

Vegan vanilla panna cotta with compressed strawberry granita	£13.00
Coconut and rhubarb mousse with poached rhubarb, and rhubarb gel	£12.00
Blackcurrant soufflé with vanilla ice cream	£13.00

(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.