



## **Vegan Menu**

**2 courses 29.50**

**3 courses 34.50**

### **Carpaccio de betterave**

*Red and golden beetroot carpaccio, black truffle, spirulina, basil, balsamic vinaigrette*

### **Potage Parmentier**

*Leeks and potatoes soup, wild mushrooms, croutons and vegan cheese*

### **Salade d'endives et pomme**

*Endive, apple and grape salad, croutons, walnut dressing*

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### **Couscous de légumes**

*Spiced turnip, carrots, swede, chickpeas, vegetable couscous*

### **Carotte**

*Maple caramelised heritage carrot and salsify, spicy butternut squash purée*

### **Salade composée**

*Tomatoes, cucumber, avocado, sesame seeds, vegan Emmental cheese, croutons*

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### **Brownie au chocolat**

*Dark chocolate brownie, turmeric and coconut sorbet*

### **Selection de sorbets maison**

*Selection of homemade sorbets*

### **Ananas poche à la vanille, sorbet mangue**

*Vanilla poached pineapple, mango sorbet*

Before ordering please speak to our staff about any food allergies and intolerances  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT  
A cover charge of 2.00 per person will be added to your bill