

VEGAN MENU

STARTERS

Soup Du Jour 9

Bread, Balsamic Oils

Slow Cooked Hispi Cabbage 10

Tarragon Oil, Toasted Almonds, Mustard Dressing, Chermoula

MAIN COURSES

Hawkstone Beer Battered Banana Blossom 16

Triple Cooked Chips, Minted Peas

Pappardelle ai Zucca 16

Butternut Squash, Pak Choi, Broad Beans, Raisin & Hazelnut Dressing

Mushroom & Vegetable Stroganoff 16

King Oyster Mushrooms, Celery, Fennel, Red Onion, Dijon Mustard, Skin on Fries

SIDES

Triple Cooked Chips 6

Skin On Fries 6

Rocket Salad 5

Confit New Potatoes 5

Hispi Cabbage & Chimichurri 5

DESSERTS

Carrot & Coconut Cake 10

Pineapple Salsa, Cranberry Gel, Homemade Dark Chocolate Ice Cream

Assiette of Homemade Ice Cream & Sorbet 9

LUNAR