

VEGAN MENU

STARTERS

Jerusalem artichoke, red onion chutney, autumn truffle salad £12

Roasted beetroots, pickled candy beets, rye cracker, pear £12

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MAINS

Portobello filled mushroom, black garlic puree, cavolo nero, watercress salad £23

Roasted cauliflower steak, pickled walnuts and grapes, celery £22

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DESSERTS

Vegan meringue, apple compote, cider sorbet & Granny Smith £11

Frozen yoghurt, sorrel sorbet, poppyseed tuile £12



*Please let us know if you have any dietary requirements or intolerance.
A discretionary service charge of 10% will be added to your final bill.*