

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

BBQ purple sprouting broccoli, haricot puree, pickled radish, winter truffle £26

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DESSERTS

Vegan meringue, Perry poached pear, pear sorbet £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.*