

STARTERS £9

ROASTED VINE TOMATOE SOUP, basil oil croutons rosemary focaccia vegan butter

BEETROOT, HERITAGE TOMATOES, pickled pear candied walnuts, spiced apple chutney toasted seeds, cold pressed Bath harvest lemon rapeseed oil

SELECTION OF BREADS, olive oil and aged balsamic, olives, sun blushed tomato puree, vegan butter

MAINS £24

RISOTTO VERDE, Vegan almond parmesan, Wiltshire black truffle oil, crispy parsnips (V)

SAFFRON & SULTANA COUSCOUS, sauteed greens, roasted rosemary carrots

A LARGE SELECTION OF SAUTEED VEGATABLES, toasted pumpkin, sunflower seeds

PUDDINGS £9

DARK CHOCOLATE PARFAIT, vanilla ice cream, Oat crumble, poached pears in Poire William syrup THREE SCOOPS OF SORBET lemon, raspberry, blood orange, passion fruit, blackberry AFFOGATO 2 scoops of Plant -based ice cream with espresso

ALL MENU PRICES INCLUDE VAT, 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Please inform your server if you have any Allergens and ask for the Allergen menu