



VEGAN MENU

STARTERS £9

ROASTED VINE TOMATO & CHARRED RED PEPPER SOUP, FIG LEAF OIL, croutons, rosemary focaccia (V)

ROASTED & PICKLED BEETROOTS, ROAST BUTTERNUT SQUASH, 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

TOASTED FREGOLA PASTA, PENNY BUN MUSSHROOM SAUCE, sautéed portobello mushroom, vegan almond parmesan cheese, chargrilled sweetcorn, black truffle oil, crispy parsnips

SAFFRON & SULTANA COUSCOUS, sauteed greens, roasted rosemary carrots

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

PUDDINGS £9

DARK CHOCOLATE PARFAIT, plant-based ice cream, oat crumble, poached pear 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