

Christmas Vegan Menu 2 courses £55.00 / 3 courses £60.00

Starters

Butternut soup, crumbled chestnut & crispy sage oil (N,Ce)

Mains

Thyme roasted cauliflower steak, truffle, wild mushrooms & crispy leaf's

Desserts

Chocolate & cranberry gateau, mulled wine sorbet (G,S,SD)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT