



VEGAN MENU

STARTERS

SPROUTING BROCCOLI TEMPURA

Harissa aioli & green oil (G)

OR

BUTTERNUT SQUASH & TRUFFLE VELOUTE

English wild mushrooms, croutons & chives (G)

MAINS

ROASTED CELERIAC STEAK (VEGAN-N,SD,CE)

Wild mushrooms, roasted celeriac & pickled walnut

DESSERT

CHOCOLATE & RASPBERRY GATEAU, RASPBERRY SORBET (S)

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