



VEGAN MENU

STARTERS

BRITISH OYSTER MUSHROOMS TEMPURA

Confit garlic emulsion (G)

OR

CURRIED PARSNIP SOUP

Toasted coconut, parsnip crisps & herb oil

MAINS

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

Wild mushrooms, caramelised celeriac & pickled walnut

DESSERT

BRAMLEY APPLE & BLACKBERRY CRUMBLE, VANILLA CUSTARD

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