



VEGAN MENU

STARTERS

CHARCOAL GRILLED SPROUTING BROCCOLI

Confit garlic emulsion (G)

OR

SPICED CAULIFLOWER SOUP

Thai green curry, coconut, croutons & green oil

MAINS

CHARCOAL ROASTED HERITAGE CARROTS

Romesco sauce, warm grain salad, green dressing, smoked almonds (N,MU,G,vegan)

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