



VEGAN MENU

STARTERS

TEMPURA ASPARAGUS

Chilli mayonnaise & green oil (G)

OR

ISLE OF WHITE TOMATO GAZPACHO

Heritage tomatoes, black olives, cucumber & focaccia croutons (G,SD)

MAINS

SPLICED BBQ COURGETTE

Lemon Butterbeans, bulgur wheat, sauce Vierge & smoked paprika (SD,G)

DESSERT

MORELLO CHERRY & CHOCOLATE GATEAU, CHOCOLATE GANACHE & CHERRY
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