



VEGAN MENU

STARTERS

SPROUTING BROCCOLI TEMPURA (G)

Chilli mayonnaise & green oil

OR

ROASTED BUTTERNUT SQUASH VELOUTE

Chilli oil, focaccia & soy cream (G,S,SD-VEGAN)

MAINS

SPICED AUBERGINE STEAK

Smoked aubergine, sauce Vierge, Romesco & warm quinoa salad (SD,G,MU)

DESSERT

BRAMLEY APPLE & PLUM OAT CRUMBLE, VANILLA CUSTARD (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