



VEGAN MENU

STARTERS

Charcoal roasted Padron peppers
Saffron & confit garlic emulsion (Vegan)

ROASTED TOMATO & RED PEPPER SOUP
Basil oil, soya cream, rosemary focaccia (VEGAN,G,S)

MAINS

ROASTED CAULIFLOWER STEAK
Romanesco sauce, winter tomatoes, smoked aubergine & almonds (SD,N)

DESSERT

PINEAPPLE COLADA
Rum caramel, coconut sorbet & chocolate ganache (S)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (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