

# VEGAN A LA CARTE

## STARTERS

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Focaccia dressed with crushed peas, edamame, harissa pickled cucumber and olive oil powder	£11.50
Potato and watercress soup with confit jersey royals and parsley crisps	£11.00
Barbecued carrot with coconut milk, pickled carrot, orange and cumin jam, sea buckthorn gel and crispy chickpea	£11.50

## MAIN COURSES

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Roast onion risotto with confit garlic and marmite glazed shallot	£20.00
Beetroot tarte tatin with sumac vegan cream cheese, dates, raddichio, walnuts and burnt onion (N)	£21.00
Vegan flank steak with watercress mayonnaise, sautéed spinach, roasted garlic rosti and shaved truffle	£27.50

## DESSERTS

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Pear and hazelnut frangipane tart with pear sorbet, caramelised hazelnut and earl grey crumble (N)	£10.50
Coffee and tonka bean gateaux with chocolate ice cream	£9.50
Dark chocolate and cherry mousse with cinnamon crumb, cherry sorbet and aerated dark chocolate	£10.50

(N) Contains nuts

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.