

# VEGAN A LA CARTE

## STARTERS

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Barbecued carrot with coconut milk, pickled carrot, orange and cumin jam, sea buckthorn gel and crispy chickpea	£11.50
Pea velouté with mint oil	£11.00
Smoked potato with sea purslane, tarragon marinated tomatoes, samphire and olive oil toasted sourdough	£12.50

## MAIN COURSES

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Pea and asparagus risotto with onion seed coated shallot rings	£20.00
Provencal tian tart with tempura courgette petals and basil sorbet	£21.00
Vegan flank steak with watercress mayonnaise, sautéed spinach, roasted garlic rosti and shaved truffle	£27.50

## DESSERTS

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Lemon and olive oil cake with compressed strawberries, limoncello and lemon thyme cream (N)	£12.00
Mango and dark chocolate mousse with coconut and mango sorbet	£9.50
Blackcurrant semifreddo with lemon sorbet and granola	£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.