

VEGAN A LA CARTE

STARTERS

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

MAIN COURSES

Butternut squash risotto with onion seed coated shallot rings	£20.00
Jerusalem artichoke tart with coconut yoghurt, chive cream cheese, pickled shimeji mushroom and semi-dried tomato	£21.00
Vegan flank steak with roasted kohlrabi purée and roasted garlic rosti	£30.00

DESSERTS

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.