

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
Barbequed salsify with tamarind and date purée, rye bread crumb and beer vinegar	£12.00

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

Tiramisu with mascarpone mousse, coffee insert, marsala-soaked sponge and dulce de leche ice cream	£11.00
Black forest gateaux with vanilla Chantilly, brandy-soaked cherries, cherry gel, chocolate soil, and cherry sorbet	£12.00
Dark chocolate and caramel mousse with maple pecans, ginger crumb, and mandarin sorbet (N)	£10.00

(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.