

# 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
Roasted cauliflower soup with coconut and coriander	£12.00
Onion and beer tart with lager braised onions, maple roasted baby onions, garlic espuma and an onion seed, and sourdough crumb	£12.50

## MAIN COURSES

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Wild mushroom risotto with roasted king oyster	£22.00
Jerusalem artichoke tart with coconut yoghurt, chive, pickled shimeji mushroom and semi-dried tomato	£23.00
Vegan flank steak with roasted Jerusalem artichoke and roasted garlic rosti	£32.00

## DESSERTS

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Dark chocolate and blood orange mousse with blood orange sorbet and almond crumble (N)	£12.50
Coffee ice cream with chocolate and almond sponge, caramelised banana and amaretto cream (N)	£11.50
Rhubarb and custard with rhubarb compote, poached rhubarb, vanilla sable and candied rhubarb	£12.50

(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.