

VEGAN A LA CARTE

STARTERS

Roasted carrot soup with goat's curd, puffed buckwheat, onion seed and curry oil

Roasted leeks with parsley oil, roasted cobnuts, and smoked vegan ricotta

Roasted celeriac and olive oil terrine with date and star anise chutney, focaccia, parsley mayonnaise, fresh radish, maple baby onion, and onion seed and caraway granola

MAIN COURSES

Beetroot tart with smoked yoghurt, pickled candy beetroot, and a pomegranate, dill, and lemon verbena dressing

Butternut squash risotto with roasted squash and pumpkin seeds

Vegan flank steak with a celeriac, potato and roasted garlic rosti, sautéed savoy cabbage, smoked celeriac purée, and marmite and chive butter

DESSERTS

Pineapple soufflé with roasted pineapple and tarragon compote, and coconut ice cream

Cherry and vanilla mille-feuille, poached cherries, and vanilla ice cream

Dark chocolate mousse with a spiced orange insert, burnt orange purée and pâte de fruit

(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.