

# VEGAN A LA CARTE

## STARTERS

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Roasted carrot soup with smoked carrot purée, puffed buckwheat, onion seed, and curry oil	£12.00
Roasted leeks with parsley oil, roasted cobnuts, and vegan feta (N)	£12.50
Roasted celeriac and olive oil terrine with date and star anise chutney, focaccia, parsley mayonnaise, fresh radish, maple baby onion, and an onion seed and caraway granola	£12.50

## MAIN COURSES

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Beetroot tart with coconut yoghurt, pickled candy beetroot, and a pomegranate, dill, and lemon verbena dressing	£23.50
Butternut squash risotto with roasted squash and pumpkin seeds	£24.00
Vegan flank steak with a celeriac, potato and roasted garlic rosti, sautéed savoy cabbage, smoked celeriac purée, and marmite and chive butter	£26.00

## DESSERTS

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Pineapple soufflé with roasted pineapple and tarragon compote, and coconut ice cream	£13.00
Cherry and vanilla mille-feuille, poached cherries, and vanilla ice cream	£12.50
Dark chocolate mousse with a spiced orange insert, burnt orange purée and pâte de fruit	£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.