



VEGAN MENU

SOUP

Lentil Soup £9

Roasted Tomato Soup £9

STARTER

Textures of Aubergine with Caramelised Walnut and Pomegranate Molasses £14

Young Vegetable Salad with Avocado Mousse and Hazelnut £12

Tender Root Vegetable Tartare with Passion Fruit Panna Cotta £13

MAIN COURSE

Stuffed Globe Artichoke with Roast Squash, Baby Courgette
and Basil-infused Sun Blushed Tomato Sauce £20

Gateaux of Roast Pepper, Chargrilled Vegetables and Braised Chicory £18

Terrine of Saffron Crushed Potato, Baby Leeks
and Mustard-tempered Coconut Velouté £18

DESSERT

Pistachio Financier with Pistachio Semifreddo and Cocoa Nib Sorbet £12

Mango Eton Mess with Vegan Meringue and Cream £12

Selection of Sorbet £12

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.