



## VEGAN MENU

### STARTERS

#### SPROUTING BROCCOLI TEMPURA (G)

Chilli mayonnaise & green oil

OR

#### SWEETCORN VELOUTE

Green curry paste, coconut, charred corn, pickled chilli, leek oil & coriander (G,SD-VEGAN)

### MAINS

#### SPICED AUBERGINE STEAK

Smoked aubergine, sauce Vierge, Romesco & warm quinoa salad (SD,G,MU)

### DESSERT

#### MORELLO CHERRY & CHOCOLATE GATEAU, CHOCOLATE GANACHE & CHERRY SORBET (S)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

**In case of Allergy, please ask a waiter for more information.**

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT