

VEGAN MENU

STARTERS

TEMPURA BROCCOLI Chilli mayonnaise & green oil (G)

CURRIED PARSNIP VELOUTE

Coconut, parsnip crisps, coriander & green oil

MAINS

ROASTED CAULIFLOWER STEAK

Romanesco sauce, winter tomatoes, smoked aubergine & almonds (SD,N)

DESSERT

CHOCOLATE & RASPBERRY GATEAU

Chocolate soil & raspberry sorbet (S)

BRAMLEY APPLE & PEAR OAT CRUMBLE

Vanilla custard (S)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Mollusks (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