

VEGAN MENU

STARTERS

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| Cream of butternut squash soup, chestnuts & crispy sage 547 kcal | £9 |
| Castelfranco, trevisano & chargrilled grilled Roscoff onion salad, caramelised orange vinaigrette, fresh figs, toasted walnuts & parsnip crisps 790 kcal | £12 |
| Tandoori spiced potato & lentil cakes, carrot purée, beetroot, pineapple chutney & coriander oil 914 kcal | £12 |

MAINS

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| Potato gnocchi, maple glazed root vegetables, cauliflower & truffle velouté 872 Kcal | £26 |
| Baked sweet potato, lentil dhal, steamed rice, coconut cream & coriander 910 kcal | £22 |
| Plant based burger, onion marmalade, baby leaves & French fries 741 kcal | £22 |
| Funky pitta & French fries 791 kcal <i>Crispy pitta bread, falafel, houmous, carrot salad & toasted pumpkin seeds, baby leaves & French fries</i> | £18 |

SIDES

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| French fries 411 kcal | £7 |
| French fries & our secret spice mix! 568 kcal | £8 |
| Tender stem broccoli, toasted almonds, lemon & olive oil 78 kcal | £7 |
| Baby leaf salad, house dressing 46 kcal | £6 |

DESSERTS

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| Chocolate & coconut tart, passion fruit & coconut sorbet 451 kcal | £10 |
| Pear & cinnamon slice, salted banana caramel, pear & rosemary compote, raspberry sorbet 801 kcal | £9 |
| Selection of sorbets 169 kcal | £6 |

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Food allergies and intolerances: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten, or other allergens. If you have allergies or intolerances, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements.

Kilocalories = Kcal. Adults need around 2000 kcal a day.

Menu subject to availability