

Vegan Daily Season Menu

To Begin

Quinoa & Spring Onion Cakes V. GF.

Vine Tomato, Red Onion, Chilli Salsa, Fresh Herbs, Crisp Leaves, Light Chilli Dressing

Roasted Flat Cap Mushroom V. GF.

Stuffed with Spinach & Tomato, Spicy Tomato Sauce

Melody of Beetroots V. GF.

Caramelised Walnuts, Avocado Mouse, Fennel Curd

To Follow

Roasted Sweet Onion V. GF.

Courgette, Asparagus, Heritage Tomato Stew, Salad Garnish

Thai Roasted Vegetable Curry V. GF.

Fragrant Coconut, Spring Onion & Herb Rice, Rice Cracker

Risotto of Wild Mushrooms, Spinach & Tomatoes V. GF.

Toasted Pine Nuts, Porcini Dust

To Finish

Coconut Milk Creamed Pudding V. GF.

Grated Fresh Nutmeg, Cardamom, Almonds

Apple & Rhubarb Crumble V. GF.

Plant Based Pouring Cream

Ruby Port Poached Pear V. GF.

Cinnamon, Star Anise, Port Reduction, Champagne Sorbet

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

2 Course Menu & Illy Filter Coffee £35.00

3 Course Menu & Illy Filter Coffee £40.00

Food Allergies & Intolerance

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at the time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

V - Vegan

GF. – Gluten Free