

Vegan menu

To Begin

Chefs homemade soup of the day (g/f)

Trio of melon (g/f)
watermelon, lime & mint jelly, pickled cantaloupe & charred Galia

Power salad! (g/f)

A tasty salad packed full of superfoods: quinoa, nuts, puy lentils, black turtle beans, cranberries, avocado, sultanas, dates, spinach. Lemon, honey & black pepper dressing

Garlic & parsley crispy fried tofu (g/f)

To Follow

Slow cooked aubergine
Parmenter potato, charred Roscoff onion & tenderstem broccoli,
white bean puree, tamarind sauce (v, g/f)

Carrot tarte tatin
thyme & goats' cheese, micro herb salad, maple dressing (v)

Wild mushroom risotto (g/f)
stem broccoli, pea, spinach & chimichurri

Salt baked baby beetroots (g/f)
maple roast butternut squash, sauté potatoes, pickled blackberries, capers & herb salad

To Finish

Chocolate & orange tart, orange sorbet & orange syrup (g/f)

Lemon cheesecake, forest berry compote, red wine poached pear

Vanilla crème brûlée, seasonal berries, lemon shortbread (g/f)

Classic sticky toffee pudding, toffee sauce & vanilla style ice-cream (g/f)

If you have any questions regarding our ingredients or have a food allergy or intolerance, please inform your server before you order your meal or drinks. The allergy information relates to ingredients deliberately present in our dishes. It has been provided by our suppliers and all reasonable steps have been taken to ensure information is accurate. If you are sensitive to the traces of allergens, we are unable to guarantee that any of our foods are suitable for you.