

VEGAN MENU

(Lunch 12:00 to 14:30 & Dinner 18:00 to 21:30)

STARTERS

Portobello mushroom, orange, capers, walnut (N, Sul) £8

Moroccan spiced hummus (G, Ses) £8

Pea volute, truffle oil, sourdough bread (G) £8

MAIN COURSES

Beetroot risotto, pine nut, parsnip, balsamic (N, Sul) £16

Soy glazed tofu, green beans, king oyster mushrooms, edamame beans,
sesame (Ses, Soy) £16

Portobello mushroom, orange, capers, walnut (N, Sul) £16

DESSERT

Coconut rice pudding, tropical fruits, mango sorbet £10

Macerated berries, raspberry sorbet, chocolate crumb £10

Selection of sorbets £8

*Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C Crustacean = Cru
Eggs = E Fish = F Gluten = G Lupin = L Dairy = D Molluscs = M Mustard = Must
Peanuts = P*