

Vegan Menu

STARTERS

Salt Baked Beetroot Salad

Candied walnuts, endive, merlot vinegar

8.50 (260 kcal)

Zucchini Fritti

Sea salt, fresh lime

7.95 (295 kcal)

Roasted Vine Tomato Soup

Croutons, fresh basil

8.50 (240 kcal)

Crushed Avocado

Fresh lime, coriander, toasted sourdough

9.95 (387 kcal)

MAINS

Pea & Shallot Ravioli

Pomodoro sauce, fresh basil, Piccolo tomatoes, toasted pine nuts

19.50 (480 kcal)

Stuffed Savoy Cabbage À L'ancienne

Pomodoro sauce, baby leaf spinach, extra virgin olive oil, soft herbs

17.50 (274 kcal)

Roasted Cauliflower 'Steak'

Piccolo tomatoes, Koffmann fries, Chimichurri sauce

16.95 (617 kcal)

Chickpea & Spinach Curry

Boiled rice, ginger, coriander

16.50 (606 kcal)

DESSERTS

Almond Rice Pudding

Vanilla poached apricots

8.50 (637 kcal)

Poached Seasonal Fruits

Sparkling wine

7.95 (309 kcal)

Granola Topped Apple Crumble

Green apple sorbet

7.95 (256 kcal)

Selection of Ice Creams & Sorbets

Speak to your server for today's flavours

7.95 (301 kcal)

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day.