

VEGAN MENU

STARTERS

BEETROOT & WALNUT SALAD
Endive, merlot dressing
(289 kcal) 9.50

BRUSCHETTA
Confit tomato, fresh basil, extra virgin olive oil
(213 kcal) 7.50

ROASTED TOMATO SOUP
Basil, croutons
(240 kcal) 7.50

ZUCCHINI FRITTI
Sea salt, fresh lime
(295 kcal) 6.95

MAINS

CHICKPEA & SPINACH CURRY
Boiled rice
(606 kcal) 15.95

GNOCCHI ARRABBIATA
Fresh red chilli, pomodoro sauce, fresh basil
(471 kcal) 16.50

ROAST ROOT VEGETABLE & BEAN CASSOULET
Pomodoro sauce, herb crust
(474 kcal) 16.50

CHIMICHURRI GLAZED BAKED CAULIFLOWER
Piccolo vine tomatoes, Koffmann fries
(617 kcal) 15.95

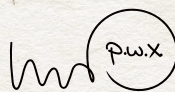
DESSERTS

GRANOLA TOPPED APPLE CRUMBLE
Green apple sorbet
(255 kcal) 6.95

POACHED SEASONAL FRUITS
Sparkling wine
(300 kcal) 6.95

ALMOND RICE PUDDING
Vanilla poached apricots
(509 kcal) 7.50

SELECTION OF ICE CREAMS & SORBET
Speak to your server for today's flavours
(181 kcal) 6.50



MARCO PIERRE WHITE

ESTD 1961

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.