

VEGAN MENU

STARTERS

BEETROOT & WALNUT SALAD

Endive, merlot dressing
(289 kcal) 8.95

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) 6.50

MAINS

CHICKPEA & SPINACH CURRY

Boiled rice
(606 kcal) 15.50

GNOCCHI ARRABBIATA

Fresh red chilli, pomodoro sauce, fresh basil
(471 kcal) 15.95

ROAST ROOT VEGETABLE & BEAN CASSOULET

Pomodoro sauce, herb crust
(474 kcal) 15.95

CHIMICHURRI GLAZED BAKED CAULIFLOWER

Piccolo vine tomatoes, Koffmann fries
(617 kcal) 15.50

DESSERTS

GRANOLA TOPPED APPLE CRUMBLE

Green apple sorbet
(255 kcal) 6.50

POACHED SEASONAL FRUITS

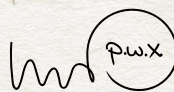
Sparkling wine
(300 kcal) 6.50

ALMOND RICE PUDDING

Vanilla poached apricots
(509 kcal) 6.95

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.