

# VEGAN MENU

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## STARTERS

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

BRUSCHETTA  
*Confit tomato, fresh basil, extra virgin olive oil*  
(213 kcal) 8.50

ROASTED TOMATO SOUP  
*Basil, croutons*  
(240 kcal) 8.50

ZUCCHINI FRITTI  
*Sea salt, fresh lime*  
(295 kcal) 7.95

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## MAINS

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CHICKPEA & SPINACH CURRY  
*Boiled rice*  
(606 kcal) 16.50

GNOCCHI ARRABBIATA  
*Fresh red chilli, pomodoro sauce, fresh basil*  
(471 kcal) 16.95

ROAST ROOT VEGETABLE & BEAN CASSOULET  
*Pomodoro sauce, herb crust*  
(474 kcal) 16.95

CHIMICHURRI GLAZED BAKED CAULIFLOWER  
*Piccolo vine tomatoes, Koffmann fries*  
(617 kcal) 16.50

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## DESSERTS

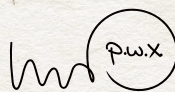
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GRANOLA TOPPED APPLE CRUMBLE  
*Green apple sorbet*  
(255 kcal) 7.50

POACHED SEASONAL FRUITS  
*Sparkling wine*  
(300 kcal) 7.50

ALMOND RICE PUDDING  
*Vanilla poached apricots*  
(509 kcal) 7.95

SELECTION OF ICE CREAMS & SORBET  
*Speak to your server for today's flavours*  
(181 kcal) 7.50



**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.