



## Plant Based Menu

### Starters

£12

Tomato and red pepper soup, chilli oil, basil, sourdough croutons (G)

Lime crushed avocado on sourdough toast, marinated tomato, balsamic, olive oil, watercress (G, Su)

Root vegetable roll, pickled shimeji, shaved radish, girolles, apple and balsamic puree (Su, N)

### Main Courses

£29

Sweet potato and cashew nut curry, coconut rice, red chilli, coriander, naan (G, Su)

Wild mushroom and red onion puff pastry tart, leeks, pickled shallot, radish, pea shoot, shaved chestnut mushroom (G, Su)

Cauliflower "steak", caper and shallot emulsion, crushed beetroot and potato, spinach (Su)

### Desserts

£12

Poached pineapple, caramel ice cream, blueberries in blackcurrant sauce (Cer)

Strained blue cheese, oat crackers, grapes, chutney (G, Ce, Mu, Su, Se)

Selection of sorbets and vegan ice creams, fresh berries and coulis (Cer)

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

We cannot guarantee all items on the menu are free of any allergens

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans  
Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian \*can be adapted to gluten free