PLANT BASED

Starters

Crispy Cauliflower Popcorn teriyaki, soy, chilli & sesame <i>[G,SD,S,So]</i>	8
BBQ Violet Artichokes watercress emulsion, asparagus & summer leaves [G, E,Mu,SD]	12
Chilled Tomato Gazpacho heritage tomato & basil olive oil [G, SD]	9

Mains

Cauliflower Steak beetroot hummus, fennel & pomegranate <i>[SD]</i>	19
Plant Based Cheese Burger red onion, tomato chutney & salted koffman fries [G,SD,So,Mu]	20
Summer Vegetable Gnocchi salsa verde, feta crumbs [SD,L,S]	21

Pudding

Meyer Lemon Tart raspberry sorbet & verbena [S,SD,G]	10
Crème Brûlée Cheesecake raspberry & lime pearls, cassis sorbet <i>[S</i> ,G]	10
Selection of Sorbets lemon, cassis, blood orange <i>[SD]</i>	3 per scoop



All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide