

# Vegan Menu

## Nibbles

**Otis & Belle Sourdough**, marmite butter  $(gf^*)$  5 **Cavolo Nero**, lemon zest salt & sugar crisps (qf) 7

### Starters

**'Soup of the Day'** (gf\*) 9 Otis & Belle sourdough + vegan spread

Evesham Asparagus (gf) 11

Olive oil, summer truffle, parmesan

Heritage Tomato Salad (gf\*) 12 / 18.5

Sweet wine reduction, basil cress, fried herb breadcrumbs

## Mains

**Waldorf Salad** (gf) 11.5 / 18

Gem & bitter leaves, vegan feta, walnuts, celery, grapes, apple

Miso & Soy Glazed Celeriac Steak  $(gf^*)$  24

Butternut squash, black cabbage, spiced quinoa

Baby Leek & King Oyster Mushroom Ragout 26

Tagliatelle, yeast flake cream & truffle sauce

### Side Orders (gf\*)

Skinny Fries & rosemary salt 5 | Rainbow chard & salsa verde 5

Jersey Royals & Lyonnaise onions 6 | Courgette, broad beans & mint salad 5

## Desserts

Coconut Milk Panna Cotta (gf) 11

Mango salsa, coconut tuille, mango sorbet

Chocolate (v) (ve\*) 11

Chocolate & hazelnut tart, Evesham strawberries

Bakewell Tart (qf) 10

Raspberry frangipane, mix berry compote, Raspberry sorbet

Homemade Sorbet (gf\*) 8.5

Please select **THREE** from our daily selection

(v) Vegetarian | (ve) Vegan | (ve\*) Vegan available | (gf) Gluten free | (gf\*) Gluten free available.

\*\*Please speak to a member of our team should you have any special dietary requirements, allergies, or intolerances\*\*

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill