

Vegan Sample Menu

Starters

Cotswold Bakery's Sourdough (gf*) 6

Choose: Olive oil & balsamic

Curried Cauliflower Soup (gf*) 11

Cauliflower florets, chive oil, toasted Cotswold sourdough

Roast Squash & Sage Arancini (gf) 12.5

Red pepper sauce, parmesan

King Oyster Mushrooms (gf) 13

Broad beans, pea puree, parmesan crisp, mint oil

Mains

Root Vegetables Wellington 24

Hasselback potatoes, heritage carrots, Vegan gravy

Nourish Bowl (gf) 22

*Avocado, summer squash, sweet potato, cucumber ribbons, quinoa, Asian slaw,
red pepper humus, mixed leaf salad, mixed seeds*

Pumpkin & Spinach (gf*) 20

Tomato, gem lettuce, pickle, vegan feta, red pepper hummus, fries

Side Orders

Skinny fries & rosemary salt (gf*) 5 | Traditional chunky chips (gf*) 5.5

Tenderstem broccoli & chive oil (gf) 5.5 | Heritage baby carrots (gf) 5

Desserts

Raspberry & Almond Frangipane (gf) 13

Raspberry gel & raspberry sorbet

Chocolate Fudge Cake (gf) 13

Chocolate sauce & vanilla ice cream

Selection of Sorbets & Ice Cream (gf*) 9

*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