



VEGAN MENU

STARTERS

Cauliflower velouté, curry oil, flaked almonds (Cel, N)

Moroccan spiced hummus, red pepper, almond, sesame crackers 9 (G, Ses, Sul, N)

Heritage beetroots, tea poached prunes, walnut 14 (Sul, N, Must)

MAIN COURSES

Cep risotto, pine nuts, king oyster mushroom, truffle 24 (Cel, M, N)

Soy glazed & sesame crusted tofu, haricot beans, Pak choi, water chestnut, chilli 22

(Soy, Ses, G, Must)

Plant burger, tomato relish, red onion marmalade, vegan cheese, fries 22

(G, Sul, Must)

DESSERT

Caramelized 'Cox' apple, blackberry, custard 14 (G)

Sticky toffee pudding, pecan, vanilla ice cream 10 (G, Sul, Soy, N)

Selection of vegan ice creams & sorbets 8 (Soy)

Please let us know if you have any dietary requirements, or would like any information on allergens included in our dishes.

A 12.5% discretionary service charge will be added to your bill.

This service charge is shared amongst the team at Ellenborough Park

*Nuts = N Sulphites = Sul Soya = Soy Sesame = Ses Celery = Cel Crustacean = Cru
Eggs = E Fish = F Gluten = G Lupin = L Milk = M Molluscs = Mol Mustard = Must
Peanuts = P*

