

WINTER VEGGIE/VEGAN MENU

LUNCH & DINNER

TO ALLOW FOR BREAKS, OUR KITCHEN IS CLOSED TO ORDERS FROM 4PM-5PM

STARTERS

ROAST TOMATO SOUP	£9.5
GARLIC CROUTONS, BASIL OIL (GF-REQ)(VE)	
BALSAMIC BEETS	£8.5
FIG, TOASTED PINENUT SALAD (GF)(VE)	
WILD MUSHROOM ARANCINI	£9.5
CRISPY SAGE, VEGAN PARMESAN, BASIL PESTO (VE)	

SNACKS

SRIRACHA CAULIFLOWER BITES (VE)	£6.5
NOCELLARA OLIVES (VE)(GF)	£5
SOURDOUGH, WHIPPED SALTED BUTTER	£4

MAINS

BUTTERNUT SQUASH RISOTTO	£19
BEAUVILLE CHEESE, PEAR COMPOTE, CRISPY SAGE, WALNUTS (VE-REQ)(GF)	
AUBERGINE SCHNITZEL	£19.5
SPICY TOMATO KETCHUP, GARLIC YOGURT, FRIES (VE)	
FILO & LENTIL TART	£19
CUMIN GRAVY, ROASTED BABY VEGETABLES (VE)(H)	

SIDES

SEASONAL GREENS (VE)	£5.5
SKINNY FRIES, PARMESAN, TRUFFLE (VE)	£6.5
HERB ROAST CARROTS, PUFFED GRAINS (VE)	£5
CAESAR SALAD, VEGAN PARMESAN (V)	£6.5

AFTERS...

ESPRESSO MARTINI
ESPRESSO, KHALUA, 178 VODKA
£12.75
TEA & NESPRESSO COFFEE
ASK TEAM FOR OUR MENU

DESSERTS

CHOCOLATE BROWNIE	£9
HONEYCOMB, VEGAN ANILLA ICE CREAM (VE) (GF-REQ)	
RASPBERRY & ALMOND TART	£9
RASPBERRY SORBET, TOASTED ALMONDS (VE) (GF)	
STICKY TOFFEE PUDDING	£9
POPCORN, TOFFEE SAUCE (GF)(VE)	

A 10% OPTIONAL SERVICE CHARGE IS ADDED TO YOUR BILL. THIS IS GIVEN ENTIRELY TO FOOD, BAR, KITCHEN & PORTER TEAMS. IF YOU'D LIKE TO OPT OUT JUST LET US KNOW.

WE HAVE TAKEN STEPS TO CONTROL THE UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR FOOD & KITCHEN, BUT WE CANNOT FULLY GUARANTEE IT.