

# SUMMER VEGGIE/VEGAN MENU

## LUNCH & DINNER

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

### STARTERS

CELERIAC RISOTTO £10

*toasted yeast flakes, pickled celeriac, fresh apple (VE)(GF)*

LOADED HUMMUS £9

*paprika roasted chickpeas, olive oil, toasted flatbread (GF)(VE)*

ROASTED TOMATO SOUP £9.5

*garlic croutons, basil oil (GF-REQ)(VE)*

### SNACKS

CAULIFLOWER BITES, *maple & sriracha glaze (VE)* £6.5

NOCELLARA OLIVES (VE)(GF) £5

HOMEMADE BREAD, *oil, balsamic* £4

### MAINS

RIGATONI ALLA VODKA £19.5

*spicy tomato sauce, crispy basil, parmesan (VE-REQ)*

CHICKPEA DHAL £21

*tandoori cauliflower, pomegranate, pistachio & mint yogurt (GF)(VE)*

FILO & LENTIL TART £19

*cumin gravy, roasted baby vegetables (VE)*

### SIDES

TENDER STEM, *tahini dressing, sesame (VE)* £5.5

SKINNY FRIES, *vegan Parmesan, truffle (VE)* £6.5

HOUSE SALAD, *apple cider vinaigrette (VE)* £5.5

### AFTERS...

ESPRESSO MARTINI

ESPRESSO, KAHLUA, 178 VODKA  
£12.75

TEA & NESPRESSO COFFEE

ASK TEAM FOR OUR MENU

### DESSERTS

CHOCOLATE BROWNIE £9

*honeycomb, vegan vanilla 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.