

AUTUMN VEGGIE / VEGAN MENU

LUNCH & DINNER

MOST DISHES CAN BE ALTERED TO EITHER VEGETARIAN OR VEGAN TO SUIT
(V-VEGETARIAN)(VE-VEGAN)

STARTERS

- WILD MUSHROOM RISOTTO** £10
truffle oil, artichoke crisps, parmesan. crispy sage (ve-req)
- BEETROOT SALAD** £9
crumbled feta, linseed cracker, balsamic glaze (gf)(ve-req)
- 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
- ARTISAN BREAD**, oil, balsamic £4
- WHIPPED ROQUEFORT**, candied walnuts, cornetto (gf) £8

MAINS

- RIGATONI ALLA VODKA** £21.5
spicy tomato sauce, crispy basil, parmesan (ve-req)
- CHICKPEA DHAL** £21
cauliflower bhaji, pomegranate, pistachio & mint yogurt, puffed wild rice (gf)(v-req)
- FILO & LENTIL TART** £19
cumin gravy, roasted baby vegetables (ve)

SIDES

- CUMIN CARROTS**, maple granola (ve-req) £5.5
- SKINNY FRIES**, parmesan, truffle (ve-req) £6.5
- HOUSE SALAD**, apple cider vinaigrette (ve-req) £5.5

halal chicken or salmon addition available upon request - £5 supplement

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 (gf-req)(ve-req)
- RASPBERRY & ALMOND TART** £9
raspberry sorbet, toasted almonds (ve)(gf)
- STICKY TOFFEE PUDDING** £9
popcorn, toffee sauce (gf-req)(ve-req)

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.