

◆ —◆ PLANT BASED ◆ —◆

Starters

Crispy Cauliflower Popcorn teriyaki, soy, chilli & sesame [G,SD,S,So]	8
Roasted Beetroot Salad spring leaves, sesame za'atar dressing [SD,S]	9
Wild Garlic & White Onion Soup herb focaccia & aged olive oil [G,SD]	10

Mains

Plant Based Cheese Burger red onion, tomato chutney & salted koffman fries [G,SD,So,Mu]	20
Potato Gnocchi grilled squash & chimichurri [SD]	18
Risotto of Rocket & Grilled Courgettes feta crumbs, olive oil [SD,L,S]	20

Pudding

Meyer Lemon Tart raspberry sorbet & verbena [S,SD,G]	10
Crème Brûlée Cheesecake raspberry & lime pearls, cassis sorbet [S,G]	10
Selection of Sorbets lemon, cassis, blood orange [SD]	2.5 per scoop



All prices include VAT. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain nuts. Please let us know if you have any allergies or intolerances.
We are happy to provide you with any allergen information you need. (ve) Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

