

—◆— PLANT BASED —◆—

Starters

Crispy Cauliflower Popcorn	9
teriyaki, soy, chilli & sesame [G,SD,S,So]	
BBQ Violet Artichokes	12
water cress emulsion, asparagus & summer leaves [G,E,Mu,SD]	
Chilled Tomato Gazpacho	9
heritage tomato & basil olive oil [G, SD]	

Mains

Cauliflower Steak	19
beetroot hummus, fennel & pomegranate [SD]	
Plant Based Cheese Burger	20
redonion,tomato chutney & salted koffman fries [G,SD,So,Mu]	
Summer Vegetable Gnocchi	21
salsa verde, feta crumbs [SD,L,S]	

Pudding

Meyer Lemon Tart	10
raspberry sorbet & verbena [S,SD,G]	
Crème Brûlée Cheesecake	10
raspberry & lime pearls, cassis sorbet [S,G]	
Selection of Sorbets	3
lemon, cassis, blood orange [SD]	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

