



VEGAN MENU

STARTERS

*Roots, leaves and a little
chef wizardry.*

Seasonal Soup

Warm Rye Sourdough £8
GFO | DF | V | VE

Glazed Beets

Lentil, Quinoa & Granola £9
DF | V | VE

Roast Garlic Flatbread

Roast Red Pepper, Red Onion, Rocket, Balsamic £8
DF | V | VE

MAINS

Salt-Baked Celeriac

Heritage Carrot, Braised Lentil, Walnut & Herb Gremolata £22
DF | V | VE

Roast Vegetable & Couscous Wellington

Baby Leaf Spinach, Roast Pepper Coulis £25
DF | V | VE

Roast Pumpkin & Squash

Gnocchi, Sage, Toasted Pine Nuts, Chive Oil £19
DF | V | VE

*↓ ↓ ↓
Veg as the main, not as
the side.*

P U D D I N G S

Sticky Toffee Parkin

Toffee Sauce £9
GF | DF | V | VE

Chocolate Brownie

Chocolate Sauce £9
GF | DF | V | VE

Seasonal Crumble

Vanilla Ice-Cream £9
GF | DF | V | VE

*All of the flavour and
none of the butter.*

A discretionary **10% service charge** is added, 100% shared fairly and evenly across our amazing team.

If you have a food **allergy or intolerance**, please speak to a member of our team before placing your order to discuss your needs.

GF - Free From Gluten containing ingredients | **GFO** - Modified to be made without gluten containing ingredients | **V** - Vegetarian
DF - Free from dairy containing ingredients | **DFO** - Modified to be made without dairy containing ingredients | **VE** - Vegan | **VEO** - Modified to be made Vegan friendly

Our food is prepared in a kitchen where common allergens, including nuts, gluten, and dairy, are present.
We take precautions to prevent cross-contamination, but we cannot guarantee that any product is entirely allergen-free.