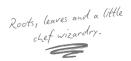


V E G A N M E N U

STARTERS



Seasonal Soup

Warm Rye Sourdough £8

Glazed Beets

Lentil, Quinoa & Granola £9

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

Roast Vegetable & Couscous Wellington

Baby Leaf Spinach, Roast Pepper Coulis £25

Roast Pumpkin & Squash

Gnocchi, Sage, Toasted Pine Nuts, Chive Oil £19

Veg as the main, not as the side.

PUDDINGS

Sticky Toffee Parkin

All of the flavour and none of the butter.

Toffee Sauce £9

Chocolate Brownie

Chocolate Sauce £9

Seasonal Crumble

Vanilla Ice-Cream £9

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 quarantee that any product is entirely allergen-free.