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## VEGAN & VEGETARIAN MENU

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### STARTERS

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Isle of Wight tomatoes, burrata, basil (ve) **15**  
(V/Mu/SD/D)

Twice baked cheddar soufflé, parmesan **16**  
(V/G/D/E)

Warm truffle pudding, smoked onion, Tunworth **16**  
(V/G/D/E/Mu/SD)

### MAINS

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Gnocchi Parisienne,  
BBQ tenderstem broccoli, gremolata **16/23**  
(G/N/Mu/SD/D)

Roasted cauliflower, toasted yeast,  
shimeji mushrooms, hazelnut crumble (ve) **23**  
(V/SD/N/D/G)

### SIDES

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Triple-cooked chips (ve) **6**  
Seasonal greens (ve) (V/D) **6**

### DESSERTS

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Selection of sorbets (ve) **5**

Classic affogato **6**  
(D/E/V)

Chocolate & espresso cheesecake,  
raspberry sorbet (ve) **9**  
(S/N)

Mango sorbet, lightly spiced pineapple,  
coconut & yoghurt, cashews (ve) **10**  
(D/N/V)

Caramelised lemon tart, raspberry sorbet **12**  
(V/G/E/D)

Selection of British artisan cheeses, quince **14**  
(V/D/G/C)

*VE – these dishes can be adapted to be vegan  
A discretionary 12.5% service charge will be added  
to the total of your bill*

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk,  
(N) Contains nuts, (P) Contains peanuts, (E) Contains egg,  
(F) Contains fish, (S) Contains soya, (Cr) Contains crustaceans,  
(M) Contains molluscs, (Mu) Contains mustard, (Se) Contains sesame  
seeds, (SD) Contains sulphur dioxide, (L) Contains lupin, (C) Contains  
celery