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## VEGAN & VEGETARIAN MENU

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### STARTERS

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Beetroot, goats cheese, figs, candied walnuts

**16**

(V/Mu/SD/D/N)

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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Herb gnocchi, BBQ tenderstem broccoli,  
romesco **16/23**

(G/N/Mu/SD/D)

Roasted cauliflower, toasted yeast, shimeji  
mushroom, hazelnut crumble (ve) **23**

(V/SD/N/D/G)

### SIDES

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Triple cooked chips (V) **6**

Seasonal greens (ve) (V/D) **6**

### DESSERTS

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Selection of sorbets (ve) **5**

Classic affogato **6**

(D/E/V)

Mango sorbet, lightly spiced pineapple,  
coconut & yoghurt, cashews (ve) **10**

(D/N/V)

Frangipane tart, roast fig, creme fraiche **12**

(G/D/E/N/SD)

Baked peaches, sweet wine, raspberry, Biscuit

Breton (ve) **12**

(V/G/D/E/SD)

Selection of British artisan cheeses, quince **14**

(V/D/G/C)

*VE – these dishes can be adapted to be vegan*

(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) Contain sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin, (C) Contains celery

*A discretionary 12.5% service charge will be added to the total of your bill*