

VEGAN MENU

BREAD COURSE

with Extra Virgin Olive Oil & Today's Flavoured Salt

STARTERS

SAUTEED WILD MUSHROOMS ON TOAST

with Truffle Mayonnaise
£10.95

BEETROOT & FIG

with Heather Honey, Fresh Apple, Cured Fennel
£10.95

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

SLOW COOKED CAULIFLOWER STEAK

With Harissa Chickpeas, Fine Beans, Crispy Shallots & Labneh (V)
£19.50

FRESH LINGUINE & MEDITERRANEAN VEGETABLES

With Chargrilled Mediterranean Vegetables
rich Tomato Sauce
£20.95

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your enjoyment & pleasure so enjoy one or two...

SELECTION OF SORBETS

with Fresh Fruit
£8.95

CHOCOLATE TART

Seasonal Sorbet
£9.95

Subject to change. Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.
Service charge of 10%