

VEGAN MENU

STARTERS

Beetroot, orange and fennel salad, crispy onion and balsamic dressing
£10

Plot pumpkin soup, pumpkin seed and tarragon arancini, truffle
emulsion £10

MAINS

Artichoke and black truffle risotto, pickled and crispy artichoke £19

Carrot and coriander bulgur wheat, roasted carrots and broccoli, pickled
kohlrabi £19

DESSERTS

Warm almond cake, apricot parfait, lime, nut brittle £10

Dark chocolate delice, caramel sauce, apple and blackberry sorbet £10

Disposable menu

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your bill.