

## VEGAN MENU

### STARTERS

Beetroot, orange and fennel salad, crispy onion and balsamic dressing  
£11

Plot pumpkin soup, pumpkin seed and tarragon arancino,  
truffle emulsion £11

### MAINS

Artichoke and black truffle risotto, pickled and crispy artichoke £28

Thyme potato terrine, triple cooked parsnip, roasted cabbage, pickled  
pear £24

### DESSERTS

Warm almond cake, apricot parfait, lime, nut brittle £11

Dark chocolate delice, caramel sauce, apple and blackberry sorbet £11

*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.*