

Vegan and Vegetarian Menu

Three course £45

Four course £55

Starter

Fricasse of butternut squash, truffle mushrooms, celeriac puree,
apple textures (vg, v)

Tricolore salad, marinated bocconcini, plum vine tomato, avocado, basil, balsamic
glaze

Soup of the day

Main Courses

Roasted Gnocchi, cepe puree, sherry glaze, roasted wild mushroom, kale and
walnut pesto

Spiced lentils, roasted beetroot, vegetable pakora, sweet potato and coconut
puree

Marinated tofu, Singapore noodles, mushroom dashi,
sweet potato, Asian slaw (vg, v)

Desserts

Chocolate brownie and blackberry cassis sorbet

Selection of Summer Sorbets

Available Wednesday to Sunday

A discretionary service charge of 12.5% is added to the bill