

2 COURSE VEGAN MENU £55 3 COURSE VEGAN MENU £65 VEGAN TASTING EXPERIENCE £79



STARTERS

Panzanella Salad Sulphites

Aubergine, Miso & Cauliflower Gluten, Soya, Sulphites

Roasted Beetroot with Toasted Seeds Crumble Sesame, Sulphites

MAINS

Organic Tofu, Dashi Broth with Spring Vegetables Gluten, Sesame, Soya

Vegan Halloumi, Harissa Piperade & Crushed potatoes Gluten, Sulphites

Vegetable Gyoza with Wasabi & Citrus Dressing Gluten, Mustard, Sesame, Soya, Sulphites

DESSERTS

Selection of Homemade Sorbets

Fresh Fruit Salad

Soft Chocolate Cake & Raspberry Sorbet Nuts, Soya

SIDES

Tenderstem Broccoli 8.50

Greek Salad 8.00 Sulphites



VEGAN TASTING EXPERIENCE £79 WINE PAIRING £70



Until 9:00 pm

Amuse Bouche

Gluten, Sulphites

Grilled Aubergine, Miso, Cauliflower

Gluten, Soya, Mustard, Sulphites

Vegetable Gyoza with Wasabi & Citrus Dressing

Gluten, Mustard, Soya, Sesame, Sulphites

Vegan Halloumi, Harissa Piperade, Crushed potatoes

Gluten, Sulphites

Black Lime Tofu, Onion, Spinach Marmalade & Dashi Broth Gluten, Sesame, Soya

Soft Chocolate Cake & Raspberry Sorbet

Nuts, Soya



3 COURSE VEGAN MENU £45

BOTTOMLESS PROSECCO OR HOUSE WINE (WHITE OR RED) £19



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