

















Vegan Menu




STARTERS

- Pea & basil soup, cream cheese, toasted focaccia [380 kcal]    £9
- Beetroot tart, wakame seaweed, wasabi, miso dressing [320 kcal]       £12
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MAINS

- Wild mushroom tagliatelle, asparagus, nettle pesto [874 kcal]     £21
- Caramelised cauliflower risotto, toasted caraway, parsley pistou, preserved lemon [420 kcal]    £22
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DESSERTS

- Sticky toffee pudding, candied pecans, vanilla ice cream [711 kcal]   £10
- Warm chocolate brownie, raspberry sorbet [610 kcal]  £10



Gluten



Milk



Mustard



Nuts



Sesame



Soya



Sulphur Dioxide