

VEGAN MENU

BREAD & NIBBLES

Warm Lovingly artisan sourdough, salted butter (gfa) £3

Gordal pitted olives, guindilla chilli (gf) £4

Baked smokey almonds £4

STARTERS

Soup

ABCDEFG (gfa)
£8

Mushrooms

Portabello mushroom, garlic, oat milk, toasted lovingly artisan
sourdough (gfa)
£8

Cauliflower

Cauliflower fritters, sriracha mayonnaise, toasted seeds, dressed leaves
(gf)
£8

MAIN COURSE

Risotto

Arborio risotto rice, wild mushrooms, garlic, herbs, truffle oil, parmesan
(gf)
£18

Schnitzel

Crispy portabello mushroom, lemon & caper butter, skinny fries,
dressed cress
£18

Sausage

Sausages, mashed potato, tenderstem, braised red cabbage, crispy
onions, gravy
£18

Dahl

Lentil & chickpea dahl, steamed long grain rice, naan bread (gfa)
£18

DESSERT

Brownie

Dark chocolate brownie, chocolate soil, vanilla ice cream
£8

Crumble

Spiced apple crumble, vanilla ice cream
£8

Ice Cream & Sorbet

Vanilla Ice Cream | Cassis Sorbet | Orange Sorbet | Raspberry Sorbet
Lemon Sorbet | Champagne Sorbet
£2.50 per scoop

SIDES

Handcut Chips | Skinny Fries | Buttered Greens All £4 Truffle & Parmesan Chips or Fries £5

| GF- Gluten Free || GFA can be adapted to be Gluten Free

PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL.
PLEASE SPEAK TO YOUR SERVER IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY
SPLIT BETWEEN ALL EMPLOYEES.