
VEGAN MENU

2 Courses for £18, 3 courses for £25

Tomato Salad (vg)

Marinated Heritage Tomatoes, Balsamic Shallots, Sourdough Croutons, Basil

Beetroot (vg)

Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

Pea and Mint (vg)

Pea Risotto, Broad Beans, Mint Oil

Celeriac and Mushroom (vg)

Hay Baked Crushed Celeriac, Caramelised Celeriac Puree, Roast Portobello Mushroom, Apple

Rhubarb (vg)

Poached Rhubarb, Grenadine, Rhubarb Sorbet

Strawberry (vg)

Poached and Fresh Strawberry, Wild Strawberry Puree, Strawberry Sorbet

(v) = Vegetarian (vg) = Vegan

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.