

# VEGAN MENU

Olives \*, £5

Artisan Bread & Oil •, £4

## STARTER

### Caramelised Celeriac Velouté •

Parsley Oil

### Superfood Salad \*

Red & White Quinoa | Butternut Squash | Kale | Tenderstem Broccoli  
Blueberries | Avocado | Roasted Pecans | Maple Ranch Dressing

### Vegetable Samosas

Tamarind Sauce

### Hara Bhara Kebab \* 🍴

Spinach | Potato | Peas | Garam Masala | Cumin | Coriander

## MAIN

### Potato Gnocchi

Roast Mediterranean Vegetables | Tomato Sauce | Roquette

### Butternut Squash Risotto \*

Burnt Onion Purée | Toasted Onion Seed | Rocket

### Mushroom & Spinach Pithivier

Herb Potatoes | Tenderstem Broccoli | Vegetable Gravy

### Bean & Beetroot Burger •

Hummus | Baby Gem | Tomato | French Fries

### Vegetable Jalfrezi •

Pepper | Spicy Tomato & Onion Sauce | Basmati Rice

## SIDE

French Fries •, £5

Mixed Vegetables \*, £5

Sweet Potato Fries •, £7

Papri Chaat, £9

House Salad \*, £5

Hand Cut Chips •, £5

Onion Bhaji \*, £6

Ghobi Pakora, £6

## DESSERT

### Fresh Fruit Platter \*

Raspberry Sauce | Blackberry Sorbet

### Dark Chocolate & Orange Tart \*

Blood Orange Sorbet

### Elderflower Poached Pear \*

Winter Berry Compote | Pistachio | Raspberry Sorbet

### Three Scoops of Sorbet

Please ask your server for today's choice

**Two courses, £34.00 | Three courses, £42.00**

\* - Gluten Free | (v) - Vegetarian | (ve) - Vegan | • - Gluten Free optional | ☑ - Vegan optional

Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times.  
We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course includes a Main and Starter or Dessert. Three course includes a Starter, a Main and a Dessert.



DRINKS

