

# VEGAN SET MENU

Olives \*, £4

## STARTER

### Soup of the Day \*

Served with Vegan Bread Roll

### Superfood Salad \*

Tenderstem Broccoli | Quinoa | Kale  
Raw Beetroot | Soya Beans | Avocado | Pine Nuts  
Avocado Ranch Dressing

### Vegetable Samosas

Tamarind Sauce

## MAIN

### Confit Portobello Mushroom Burger •

Hummus | Vegan Cheese | Balsamic Onion | Beef Tomato | Baby Gem | French Fries

### Harissa Marinated Aubergine Steak

Braised Lentils | Pak Choi | Peperonata Salsa

### Vegetable Jalfrezi

Basmati Rice | Spicy | Tomato Sauce | Pepper | Onion

### Potato Gnocchi

Sun Blushed Tomatoes | Spinach

## SIDE

French Fries •

£5

House Salad \*

£5

Sweet Potato Fries •

£7

Mixed Vegetables \*

£5

Hand Cut Chips •

£5

## DESSERT

### Christmas Pudding ☐ (v)

Brandy Crème Anglaise

### Saffron Poached Fruits • ☐

Elderflower Syrup | Pistachio | Raspberry Sorbet

### Three Scoops of Sorbet

Please ask your server for today's choice

Two courses, £34.00 | Three courses, £42.00

\* – Non gluten containing | • – Non gluten option available

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order.

Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.