

VEGAN MENU

Served in the Restaurant

Available by pre-order with a minimum of 48 hours notice prior to your booking

2 courses - £29 / 3 courses - £34

Friday & Saturday from 7pm 2 courses - £32 / 3 courses - £37



TO BEGIN

Mushroom crumpet

Truffle oil, parmesan & Marmite soil, leak & potato puree (ve)

Pulled curried jack fruit taco

Mango & chilli salsa, pickled cucumber, apricot gel, coriander oil (gf, ve)

Cauliflower bites

Potato cylinders, pickled grapes, curry sauce, coriander oil (gf, ve)

MAINS

Rosemary & thyme Seitan

Aubergine puree, confit carrot, cavolo nero, burnt onion & chive mash, peppercorn sauce (gf, ve)

Trio of potato

Heritage pomme anna, black pepper pomme purée, lime salted crisp, brunt onion, seared tofu, sour tomato gel, peppercorn sauce (gf, ve)

Fennel & apple crumble

Cider apple, Marmite crumb, vegetable cubes, cabbage petals (gf, ve)

Ras el Hanout falafel

Carrot & apricot puree, pak choi & onion slaw, Bombay potato, curry sauce, coriander oil (gf, ve)

SIDES

Seasonal greens

Salt & pepper (gf, ve) 4.50

House salad

French vinaigrette (gf, ve) 4.50

Sweet potato mash

Roasted with pepper (gf, ve) 4.50

Spiced falafel bites

Sweet chilli emulsion (gf, ve) 4.50

TO FINISH

Apple & apricot crumble

Sugar glass, vanilla ice cream (gf, ve)

Deep fried strawberry blondie

Strawberry soup, chilli & nut brittle, vanilla ice cream, lime sherbet (gf, ve)

Carrot cake

Carrot ginger puree, sugar glass, vanilla ice cream (gf, ve)

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

v-vegetarian / ve-vegan / gf-gluten free