



## VEGAN MENU

### STARTERS

Roasted red pepper soup, toasted focaccia 8.5 \*

Salad of roasted butternut squash, endive, pinenuts 8.5 \*

### MAINS

Risotto of roast pumpkin & crispy sage 23 \*

Miso glazed aubergine, spring onion & minted potatoes 23 \*

Spiced lentil dahl with roasted butternut squash & pomegranate 23 \*

### DESSERTS

Sorbet 7 \*

Caramel roasted pineapple, coconut sorbet 9.5 \*

Warm chocolate brownie, chocolate ice cream 9 \*

Please let the manager know of any allergies or dietary requirements

**\* gluten free or can be made with gluten free products**

*A discretionary service charge of 12.5% will be added to your bill*