



VEGAN MENU

STARTERS

Tomato & basil soup, toasted focaccia 9 *

Honeydew & watermelon, honey, mustard, dill dressing
11.5

MAINS

Miso-glazed aubergine, seaweed tartare, watercress 22.5 *

Broad bean and pea risotto, rocket leaves 22.5 *

DESSERTS

Sorbet 7 *

Warm chocolate brownie, vanilla 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