

SAMPLE DECEMBER VEGETARIAN AND VEGAN MENU

STARTERS

HUMMUS £5.50

quinoa, shaved baby vegetables, dukkah, mint oil

BEETROOT SALAD £6.50

pearl barley, beetroot dressing, beetroot carpaccio, beetroot pesto, crispy seaweed

TOMATO SALAD £6.50

pickled red onion, goat's cheese, basil purée, seeded sour dough

ANTIPASTO £6.50

sun-blushed tomato, roasted red pepper, olives, artichokes, hummus, balsamic & oil, toasted sour dough

MAIN COURSES

CHICKPEA & CAULIFLOWER FALAFEL £11.50

roasted cauliflower, katsu sauce, cauliflower rice, charred onion, tenderstem broccoli, cucumber & mint, lime

SWEET POTATO STEAK £12.50

flat cap mushroom, tomato, polenta fries, house salad

VEGETABLE KEDGEREE £11.00

spiced braised rice, spinach, pea, samphire, toasted almonds, broccoli, slow cooked egg

ROASTED BUTTERNUT SQUASH £11.00

Feta, kale pesto, pumpkin seed dukkah, house salad

DESSERT

RASPBERRY & KIWI SANDWICH £6.50

raspberry, kiwi, peanut, sorrel

FRUIT SALAD £6.50

watermelon, blueberry, mint, strawberry

SELECTON OF SORBETS £4.50

All prices are inclusive of VAT. Available Lunch and Dinner, excluding Sunday

*Major allergens intentionally used as ingredients are:
celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide*

Please make your waiter aware of any known allergies or special dietary requirements