

VEGETARIAN AND VEGAN MENU

STARTERS

SWEET POTATO HUMMUS £5.50

salt-baked purple carrots, sumac, confit garlic, charred flatbread

TOMATO SALAD £6.50

Vegan cheese mousse, basil, heritage tomato, roast red onions, micro rocket

MAIN COURSES

VEGETABLE SAMOSA

mango chutney, lime pickle, cauliflower biryani £11.00

CORONATION PETHIS,

pickled cucumber, soya yoghurt powder, black sesame puree, curry ketchup £11.00

DESSERT

“If You Like Piña Colada” £7.50

Pineapple, rum, coconut, passionfruit

“Ooh That’s a Bit Fruity” £7.00

watermelon, blueberry, mint, strawberry

Selection 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