

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

CORONATION PETHIS,

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

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