

VEGETARIAN AND VEGAN MENU

STARTERS

LEEK & POTATO SOUP £5.95

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 £11.00

mango chutney, lime pickle, cauliflower biryani

CORONATION PETHIS £11.00

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

DESSERT

“OOH THAT’S A BIT FRUITY” £7.00

watermelon, blueberry, mint & strawberry

ALMOND & HONEY PANNA ‘NOTTA’ £7.00

grapefruit, raspberry, orange

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