

VEGAN MENU

Olives *, £5

Artisan Bread & Oil •, £4

STARTER

Chilled Gazpacho Soup •

Tempura Vegetable | Garlic Croutons | Artisan Bread Roll

Superfood Salad *

Buckwheat | Sweet Potato | Kale | Paprika Butterbean
Raw Beetroot | Toasted Walnut | Avocado Ranch Dressing

Vegetable Samosas

Tamarind Sauce

Hara Bhara Kebab * 🍗

Spinach | Potato | Peas | Garam Masala | Cumin | Coriander

MAIN

Potato Gnocchi

Roast Mediterranean Vegetables | Tomato Sauce | Roquette

Miso Glazed Aubergine Steak *

Sweet Potato Purée | Wild Mushroom | Pak Choi | Roast Garlic & Butter Beans Sauce

Asparagus & Broad Beans Risotto *

Parsley | Sea Salt Roasted Walnut | Rocket

Bean & Beetroot Burger •

Hummus | Baby Gem | Tomato | French Fries

Vegetable Jalfrezi •

Pepper | Spicy Tomato & Onion Sauce | Basmati Rice

SIDE

French Fries •, £5

Mixed Vegetables *, £5

Sweet Potato Fries •, £7

Papri Chaat, £9

House Salad *, £5

Hand Cut Chips •, £5

Onion Bhaji *, £6

Ghobi Pakora, £6

DESSERT

Fresh Fruit Platter *

Raspberry Sauce | Blackberry Sorbet

Dark Chocolate & Orange Tart *

Blood Orange Sorbet

Frangipane Tart

Raspberry Sorbet

Three Scoops of Sorbet

Please ask your server for today's choice

Two courses, £37.00 | Three courses, £45.00

* – Gluten Free | (v) – Vegetarian | (ve) – Vegan | • – Gluten Free optional | ☒ – Vegan optional

Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times.

We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course includes a Main and Starter or Dessert. Three course includes a Starter, a Main and a Dessert.



DRINKS

