



VEGAN
À LA CARTE

TWO COURSES £38 | THREE COURSES £48

STARTER

sand carrot

hay smoked carrot - pickled golden sultana - hazelnut dukkah - chive oil
micro coriander - lime & vanilla preserve - tahini & coconut yoghurt

soup of the day

please enquire with a member of our team about today's offer

MAIN

squash

chipotle roasted butternut - soya milk emulsion - chimichurri - rose harissa
candied pumpkin seeds - pickled shallot - micro coriander - sumac

herb crusted cauliflower

mushroom ketchup - smoked almonds - wild mushroom
dill oil - tendrill pea shoot

DESSERT

tropical

coconut & malibu panna cotta - roasted pineapple
mandarin sorbet - mandarin gel

pear

spiced poached pear - cherry gel - cherry sorbet - pistachio crumb