




vegan menu

SMALL PLATES







Beetroot salad, miso & wasabi dressing (382 kcal)   	£10
Carrot & star anise soup, sourdough (293 kcal)  	£10

BREADS


Sourdough & butter (241 kcal) £4 

Rosemary focaccia & olive oil (451 kcal) £4 

LARGE PLATES

Roasted cauliflower, vadouvan sauce, Bombay crumb (789 kcal)   	£22
Mushroom & celeriac strudel, nettle pesto (618kcal)   	£24


SIDES

Fries (503 kcal)	£5
Mixed leaves, lemon & herb dressing (191 kcal) 	£5
Seasonal greens (280 kcal)	£6

Invisible fries £5 - 0% Calories, 100% Charity

(Tuck into a side of invisible chips. They're delicious. All proceeds go to the charity, Hospitality Action)

SWEET PLATES

Rhubarb consommé, Champagne sorbet (320 kcal) 	£10
Spiced pear crumble, vanilla custard (568 kcal)  	£10



Celery



Gluten



Mustard



Nuts



Sesame



Soya



Sulphur Dioxide