

# VEGAN MENU

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Cantaloupe & Honeydew Melons, Grapes, Kiwi, Champagne Sorbet  
(SU) Kcal 108

Potato & Watercress Velouté  
(C) (SU) Kcal 56

Tempura Vegetables, Sweet Chilli & Lime Dip  
(S) (G) Kcal 179

Beetroot, Orange & Hazelnut Salad, Feta Cheese  
(SO) (N) (P) Kcal 210

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Spiced Roasted Aubergine, Bean Ragout, Feta  
(M) (SO) (C) Kcal 777

Roasted Onion Tarte Tatin, Rocket, Feta, Balsamic Syrup  
(SU) (C) (G) Kcal 442

Mac & Cheese, Leeks, Applewood Cheddar, Focaccia Crumb  
(G) (C) Kcal 323

Courgette Katsu Curry, Basmati Rice  
(C) (M) (S) (N) (P) (G) Kcal 839

Mushroom & Cashew Nut Wellington, Onion Jam, Vegetable Bouillon  
(G) (C) (N) (P) Kcal 299

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Dark Chocolate Brownie, Vegan Ice Cream  
(G) (SO) (N) (P) Kcal 358

Apple & Berry Crumb, Water Ice  
(G) (SO) Kcal 348

Coconut Panna Cotta, Macerated Berries  
(SU) Kcal 105

Vegan Ice Cream & Sorbets  
(SO) (P) (N) Kcal 360

Fresh Fruit Salad

1 COURSE £27.50 | 2 COURSES £37.50 | 3 COURSES £45 | 4 COURSES £50

(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS (CR) - CRUSTACEAN (C) - CELERY  
(N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE (S) - SESAME (SO) - SOYA (P) - PEANUTS (L) - LUPIN

Please inform us if you have a food allergy that we should be aware of  
A vegetarian and vegan menu is also available