

VEGAN MENU

Root Vegetable Velouté, Black Pepper Sippets

(S) (SO) (G) (C) (SU) KCAL 60

Cantaloupe & Honeydew Melons, Macerated Berries, Champagne Sorbet

(SU) KCAL 108

Woodland Mushroom & Truffle Ciabatta, Tarragon Cream

(S) (G) (SO) (SU) KCAL 270

Tomato & Feta Salad, Basil Oil, Pickled Red Onions

(SU) KCAL 210

Smoked Tomato & Aubergine Gnocchi, Mozzarisella Cheese

(C) (SU) (G) KCAL 850

Woodland Mushroom & Cashew Nut Wellington, Mushroom Bouillon, Onion Jam

(SU) (C) (G) (N) (P) KCAL 299

Roasted Cauliflower Steak, Toasted Hazelnuts, Gremolata, Cauliflower Purée

(N) (P) (SU) KCAL 310

Jackfruit Fritters, Coconut Broth, Pak Choi

(C) (SU) (G) KCAL 670

Applewood Cheese Burger, Lettuce, Tomato, Pickles, Chutney, French Fries

(C) (M) (G) (S) KCAL 890

Coconut Panna Cotta, Mango, Mint, Coconut

(SU) KCAL 205

Dark Chocolate Ganache, Chocolate & Hazelnut Dome

(G) (N) (P) (S) (SO) KCAL 648

Toffee Apple Tart Tatin

(G) KCAL 348

Vegan Ice Cream & Sorbets

(SO) (P) (N) KCAL 360

Fresh Fruit Salad

KCAL 210

(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

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free

Adults need around 2000 Kcal a day

A vegetarian and vegan menu is also available