

Vegan Menu

Leek Potato & Apple Wood Cheese Soup

(C) (SU)

Cantaloupe & Honeydew Melons, Champagne Water Ice & Berries

(SU)

Tempura Field Mushrooms, Miso Dip, Land Cress

(G) (SU) (SO)

Greek Salad, Tomato, Olive, Feta, Onion, Mint

(M)

Mushroom & Cashew Nut Wellington, Mushroom Bouillon, Onion Jam

(G) (L) (SO) (C) (SU)

Sri Lankan Chickpea & Sweet Potato Curry, Naan Bread, Pistachio

(G) (C) (SU) (N) (P)

Applewood Cheese Burger, Tomato, Lettuce, Relish, French Fries

(G) (SO) (SU) (M)

Mac & Cheese, Truffle Mushrooms, Ciabatta

(G) (SU) (C) (SO)

Pea, Mint & Feta Risotto, Toasted Pine Nuts

(SU) (C) (N) (P)

Fresh Fruit Salad, Pouring Cream

Banana Sticky Toffee Pudding, Vanilla Ice Cream

(G) (SU) (SO)

Orange, Lemon & Honey Posset, Blueberries, Shortbread

(G) (SU)

Warm Chocolate Brownie, Date Purée, Chocolate & Rum Sauce

Ice Cream Selection

(N) (P) (SO)

(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