

Vegan Menu

Appetisers

Marinated olives £5 Mixed nuts £4
Japanese mix £4.50 Woodland mushroom Arancini £9

To Start

Crispy Mushroom Tostada
Hoi sin sauce, red pepper, cucumber and coriander
£16.50
Caprese Salad
Heritage tomatoes, micro herb salad, toasted pine kernels, sherry vinegar reduction
£14
Heritage Young Carrots
Coconut Feta, hot honey, carrot crisps, smoked paprika oil
£14
Marcona Almond Houmus
Rhubarb, wild garlic pesto
£13

To Follow

Sweet Potato, Red Lentil and Chickpea Curry
Roasted peppers, spring onion bhaji, spiced apricot chutney
(Served with popadoms and charred lime)
£26
Marquis Salad
Chargrilled artichoke, olives, cucumber, sunblushed tomatoes, croutons
£20
Baked Field Mushrooms
Confit shallot, sage and onion stuffing, pumpkin seed granola, rocket salad, balsamic dressing, skinny fries
£26

Sides

Seasonal greens £6 Rocket salad £6
Triple cooked fat chips £6 Oyster mushrooms, baby spinach and garden peas £6

To Finish

Trio of ice creams or sorbets, £10 (Please ask your server for flavours)
Wark Chocolate Dome; *strawberry parfait, strawberry salsa and white chocolate sauce* £12
Affogato £10