

Vegan Menu

Appetisers

Marinated olives £5 Mixed nuts £4
Japanese mix £4.50 Sun blushed & Vegan Feta 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
Basil Hummus
Tomato gel, roasted cherry tomato, black olive crumble
£13

To Follow

Summer Courgette
Red pepper relish, basil oil,
giant couscous, toasted salted almonds, micro herb salad
£28
Marquis Salad
Chargrilled artichoke, olives, cucumber, sun blushed 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)
Josper Roasted Peach and Raspberry Panna Cotta
almond tuile
£12
Affogato £10