

Vegan Menu

Appetisers

Marinated olives £5 Mixed nuts £4
Japanese mix £4.50 Wild Mushroom Arancini £9

To Start

Crispy Mushroom Tostada
Hoi sin sauce, red pepper, cucumber and coriander
£16.50
Beetroot Carpaccio
Coconut feta, rolled in leek ash
£14
Glazed Peach
Pistachio crumb, pomegranate and molasses
£13

To Follow

Wild Mushroom Risotto
Oyster mushroom, soy and ginger ketchup
£28
Black Olive Potato Pressé
Globe artichoke, glazed carrot, carrot caramel and fennel crumb
£20
Supergreen Pesto Tagliatelle
Coconut cream sauce, roasted cherry tomatoes and toasted baby sweetcorn
£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

A discretionary 12.5% service charge will be added to your bill