



Vegan Menu

Appetisers

- Marinated olives £4.50
Mixed nuts £3.50
House focaccia, extra virgin olive oil £6
Fabulous fungi oyster mushroom arancini, mushroom and soy ketchup, truffle £8

To Start

- Crispy Salt and Pepper Oyster Mushrooms, *Spring onion, chilli, sweet chilli sauce*
£11/16
Jerusalem Artichoke Soup, *Crispy artichoke skins, winter truffle*
£11
Salt Baked Celeriac Carpaccio, *Green apple, caper berries, marjoram, mustard and miso dressing*
£12
Vegan Deli Board, *Roast beetroot, chargrilled artichokes, balsamic onions, coconut feta, rocket, Italian music bread, toasted nuts*
£14

To Follow

- Roast Pumpkin Gnocchi, *Crispy kalettes, alfredo sauce, pumpkin seeds*
£22
Root Vegetable Pithivier, *Cauliflower puree, sprout tops, salsa verde, red wine sauce*
£26
Woodland Mushroom Rigatoni, *Winter truffle, pecorino cream, kale pesto, toasted pine kernels*
£24

Sides

- Glazed baby carrots £8
Rocket and demi-sec tomato salad £6
Triple cooked chips £6
Skinny fries £6
Oyster mushrooms and spinach £6

To Finish

- Afogato
Vanilla ice cream, chocolate crumb, single espresso
£10
Trio of ice creams or sorbets
Please ask your server for flavours
£10
Dark Chocolate Orange Cremeux
Spiced orange jelly, caramel crisp, blood orange puree
£12
Marquis banana split
Caramelised banana, ice cream, whipped chantilly, chocolate sauce
£10