

Vegan Menu

Appetisers

Marinated olives £5 Mixed nuts £4
Japanese mix £4.50
Guinness bread, dairy free butter £6

To Start

Crispy Mushroom Tostada
Hoi sin sauce, red pepper, cucumber and coriander
£16.50
Gazpacho
Chilled tomato soup, summer vegetables and croutons
£12
Caprese Salad
Heritage tomatoes, micro herb salad, toasted pine kernels, sherry vinegar reduction
£14

To Follow

Stuffed Courgette
Ratatouille vegetables, watercress velouté
£25
Summer Salad
Chargrilled artichoke, olives, cucumber, sunblushed tomatoes, croutons
£20
Coconut Feta Linguine
Peas, broad beans, courgetti, mint, crispy onions
£22

Sides

Seasonal greens, £6
Rocket salad, £6
Fat chips, £6
Oyster mushrooms, baby spinach and garden peas, £6

To Finish

Affogato, *Vanilla ice cream, chocolate crumb, single espresso* £10
Trio of ice creams or sorbets, £10 (*Please ask your server for flavours*)
Mixed Berry Pavlova Meringue, *berry compote and Chantilly cream* £10
Coconut Panna-Cotta, *Raspberry sorbet, lychees, coconut crumb* £12