



Vegan Menu

Truffled wild mushrooms and spinach, ciabatta bread

Tempura battered tender stem broccoli, toasted hazelnuts, butterbeans and smoked paprika hummus

~ ~ ~

Roast butternut squash, sage and roquette risotto
Courgette, rosemary, olive and toasted pine nut spaghetti

~ ~ ~

Poached pear, berries and champagne sorbet
Tonka bean and almond panna cotta, Morello cherry sorbet

Head Chef - Joseph Colman

All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens so do please inform one of the staff if you have any concerns or dietary requirements. We will always try to accommodate you.

Please note that a discretionary service charge of 10% will be added to your bill and passed on to our staff.

