



## VEGAN/VEGETARIAN MENU

### STARTERS

<b>Chef's Soup</b> <i>Sweet Potato, Chilli &amp; Coconut &amp; Coriander Oil</i>	VE/GFO	<b>5.50</b>
<b>Iona Farm Beetroot Salad</b> <i>Shaved Celery, Apple, Watercress, Carrot Jam, Wholegrain Mustard, Extra Virgin Olive Oil</i>	VE	<b>5.95</b>
<b>Sundried Tomato Arancini</b> <i>Parmesan Tuille, Basil Pesto</i>	V	<b>6.50</b>

### MAINS

<b>Chilli &amp; Sweetcorn Risotto</b> <i>Fresh Coriander, Herb Oil</i>	VE/GF	<b>12.95</b>
<b>Sun Dried Tomato Gnocchi</b> <i>Buttered Asparagus, Samphire, Soft Poached Egg, Garlic Béarnaise</i>	V	<b>13.95</b>
<b>Lentil &amp; Chickpea Dahl</b> <i>Salted Cauliflower Fritters, Mini Naan Bread</i>	VE/GFO	<b>13.95</b>

### DESSERTS

<b>Aquafaba Chocolate Mousse</b> <i>Caramelised Banana, Salted Peanuts</i>	VE/GF	<b>6.50</b>
<b>Chargrilled Pineapple</b> <i>Dark Rum &amp; Chilli Syrup, Coconut Sorbet</i>	VE/GF	<b>5.50</b>
<b>Pimms &amp; lemonade jelly</b> <i>Fresh British Strawberries, Lime Syrup, Cucumber &amp; Mint Sorbet</i>	VE/GF	<b>6.00</b>

V – Vegetarian, Ve – Vegan, GF – Gluten Free, GFO – Gluten Free Option

A full list of allergens is available on request.

A discretionary charge of 10% will be added to bills for parties of 6 or more