



## VEGAN – GLUTEN FREE A LA CARTE MENU

### STARTERS

#### Heritage Beetroot Soup

Beetroot, confit fennel, broad beans, celery leaf, sage 7.00

#### Ravioli

Salt baked turnip, wild mushroom ravioli, toasted hazelnut, dill oil 10.00

#### Salad

Charred baby artichoke, radicchio, chicory, candied walnuts, pickled shitake mushrooms, pomegranate dressing 8.50

### MAINS

#### Mixed Bean Fricassee

Wild mushrooms, charred purple broccoli, courgette, truffle, toasted almonds 17.00

#### Pasta

Seasonal vegetable made pasta, heritage tomato, chipotle, basil oil 16.00

#### Spiced Lentil & Butternut Squash Medley

Confit purple carrots, parsley, pesto 16.00

### DESSERTS

#### Chocolate Cake

Mango sorbet 8.00

#### Fresh Fruit Plate

Seasonal fruits 7.00

#### Sorbet

Ask for daily selection 2.00 per scoop

All prices include VAT. A discretionary 12.5% gratuity will be added to the final bill

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.

(v) vegetarian (vg) vegan (gf) gluten free