



VEGAN MENU

TO START

- Grilled asparagus**, roast celeriac, tarragon & mustard dressing 8.45
- Pearl barley, roast beet & fennel salad**, toasted hazelnut dressing 7.95

MAINS

- Portobello mushroom & beet burger**, tomato, lettuce & pickled fennel 13.95
- Porcini mushroom & tarragon risotto** 15.95

DESSERT

- Honey roast fig**, nut crumble & soy custard 6.75

Selected from our main wine list these wines are certified both vegan & organic

- White Rioja**, Gran Cerdo, Spain 6.70/27.00
- Montepulciano/Sangiovese**, Rosso Piceno, Cuvee Bacchus, Italy 6.70/27.00

*If you have any allergies please check with your server before ordering.
An optional 12% service charge will be added to your bill.*