

# Vegan Menu

## STARTERS

Celeriac soup, truffle cream cheese, toasted hazelnut	£9
Beetroot tart, wakame seaweed, wasabi, miso dressing	£12

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## MAINS

Gnocchi, wild mushroom, butternut squash, charred leeks, truffle	£21
Caramelised cauliflower risotto, toasted caraway, parsley pistou, preserved lemon	£22

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## DESSERTS

Sticky toffee pudding, candied pecans, vanilla ice cream	£10
Warm chocolate brownie, blood orange sorbet	£10

Some of our dishes contain allergens, as well as [delicious!] calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.



*Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.*