



## vegan menu

### SMALL PLATES

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Beetroot terrine, horseradish, mustard seeds, apple, dill	£10
Roast butternut squash, vadouvan sauce, Bombay crumb	£10

### BREADS

Sourdough & butter £4

Rosemary focaccia & olive oil £4

### LARGE PLATES

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BBQ cauliflower, Jerusalem artichokes, parsley pistou, salted walnuts	£24
Roasted celeriac, truffle gnocchi, wild mushrooms, Sharpham cheese	£24

### SIDES

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Fries	£5
Mixed leaves, lemon & herb dressing	£5
Seasonal greens	£6

Invisible fries £5 - 0% Calories, 100% Charity

*Tuck into a side of invisible chips. They're delicious. All proceeds go to the charity, Hospitality Action*

### SWEET PLATES

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Blackberry consommé, Champagne sorbet	£10
Coconut rice pudding, mango, pineapple sorbet	£10

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.

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.

