VEGAN

STARTERS

Preserved Lemon & Saffron Houmous
Toasted sunflower seeds, crispy onions
& garlic flatbread 7.45

Vegan Feta Salad
Sun-blushed tomato, rocket, vegan feta
& smoked sea salt 7.95

Bang Bang Tenderstem
Toasted almond & Sriracha dip 8.95

MAINS

Sweet Potato & Spinach Curry
Roasted sweet potato, lime leaf rice, sesame greens,
Kashmiri chilli sauce & mini poppadom 18.45

Beyond Meat Burger
Vegan brioche bun, garlic aioli, slaw, fries 19.45

Salt & Chilli Crispy Cauliflower
Steamed coriander rice, stir fried peppers & red onions,
ginger & soy dressing 16.95

Crumbled Feta & Watermelon Salad
Vegan feta cheese, watermelon, cucumber,
radish, pomegranate 15.95

SWEET TREATS

Truffle Brownie Torte
Vegan vanilla ice cream chocolate sauce 8.95

Affogato
Shot of espresso & vanilla ice cream 7.95

Rhubarb & Ginger Cheesecake
Red berry coulis & vanilla ice cream 8.95

Food Allergens & Intolerances

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V Vegetarian VE Ask for Vegan

We apply a discretionary optional 10% service charge to your bill. 100% of all service charge goes to our staff.