

SAMPLE VEGAN MENU

STARTERS

MISO GLAZED AUBERGINE (GF)

pickled kohlrabi, pomegranate

ROAST RED PEPPER & TOMATO SOUP (GF*)

sourdough

CHARRED TENDERSTEM BROCCOLI (GF*)

broccoli purée, sun-blushed tomatoes, pangrattato

MAINS

ASPARAGUS RAVIOLI

basil pesto, baby spinach

RED PEPPER & ROMESCO RISOTTO

baby leaves, basil oil

SALT-BAKED BEETROOT (GF*)

fig & balsamic salad, black olive tuile

POTATO GNOCCHI

butternut squash purée, pine nut granola, sorrel

SOMETHING SWEET

STICKY TOFFEE PUDDING

vegan ice cream, toffee sauce

BLUE BERRY & CHERRY MILLE FEUILLE

blue berry sorbet, hibiscus jelly

COCONUT PANNA COTTA (GF)

pineapple salsa, mango sorbet