



## VEGAN MENU

### STARTER

#### HERITAGE TOMATOES SALAD 9

chard, red pepper tapenade, pickled red onion, caper berries  
(contains allergens 12)

#### STUFFED BABY PEPPERS 9

Tomato risotto, roasted pepper, basil olive pearls, basil lemon puree

#### PICKLED BABY BEET SALAD 9

Beetroot pull, red chard, orange segments, orange gel  
(contains allergens 7)

### MAIN

#### SEA SALTED BABY KALE 18

purple potato purée, black garlic cauliflower, baby carrots, pont neuf potato

#### CONFIT ARTICHOKE HEARTS 20

Garlic baby carrot, blackberry & basil gel, fondant potato,  
baby spinach, pickled beet syrup  
(contains allergen 9)

#### WARM QUINOA SALAD 18

Charred baby heritage carrots, lemon infused broccoli, baby courgette,  
caramelised white onion, chard, lemon coulis

### DESSERT

#### WHISKEY SMOKED PEAR

Connemara Peated Single Malt smoke, berries, caramel sauce

#### DARK CHOCOLATE SACHER TORTE

Bitter orange sauce, candied walnuts, dark chocolate sauce  
(contains allergens 1 wheat, 8 walnuts)

#### RASPBERRY FRANGIPANE

Raspberry mint gel, chocolate soil, physallis  
(contains allergens 1 wheat, 7)