

VEGAN MENU

STARTERS

	£	Kcal
TOMATO SOUP roasted plum tomatoes, basil	22	69
GOLDEN BEETROOT pickled beetroot, horseradish, dill, sourdough	30	437
GREEK SALAD vegan feta, olives, oregano, tomato, cucumber	32	442
MARINATED BAKED AUBERGINE herb purée, roasted garlic, coriander	28	240

MAINS

GRILLED HISPI CABBAGE roasted garlic, kimchi, crispy onion, radicchio	38	584
WILD MUSHROOM AND TRUFFLE RISOTTO shitake, chives, fine herbs	42	680
PIZZA MARINARA tomatoes, olives	25	410
SPAGHETTI BASILICO with fresh basil	32	405
ROASTED VEGETABLE TAGINE flaked almond and coriander	42	421

DESSERTS

CHOCOLATE & MANGO LOG passion fruit sorbet	22	310
SORBET SELECTION lemon, passion fruit, raspberry, strawberry	20	283

A discretionary 15% service charge will be added to your final account. Adults require around 2,000 kcal a day.