

Vegan Menu

While you wait

Nocerella olives (gf) 4 – Daily bread, rapeseed 3.5

To start

Grilled baby corn, salsa verde, orange, chipotle, coriander (gf) 6

Shallot & madeira, pickled onion, granny smith, Masthouse whisky, sour dough 7

Macerated fennel salad, radish, samphire, beetroot, almond (gf) 6

To follow

Roasted Cauliflower, yeast, shitake, samphire, almond (gf) 12

Roasted ratte potato, pickled artichoke, garlic, pickled onion, cep (gf) 8.5

Leek & Wild mushroom pasty, mushroom ketchup, walnut 12

Sides

Skin on fries 4.5 - Baby gem, rapeseed & yeast 5

Tenderstem broccoli, toasted almond 4

To finish

Rhubarb & custard, beetroot & ginger nut 7

Dark chocolate cremeux, burnt orange, maple syrup (gf) 8

gf = gluten free

Food Allergies and intolerances – please speak to one of our front of house team when ordering, all information is available. A discretionary service charge of 12.5% will be added to your bill if ordering food. All indicated prices are inclusive of 5% VAT / 20% VAT (alcohol)