

## Vegan Menu

Nocerell olives (gf) 4 - Daily bread, rapeseed 3.5

### To Start

Shallot & madeira, onion, granny smith, cucumber, sour dough 7

Tamarind glazed carrot, dukka, cashew puree 8.5

### To Follow

Roast cauliflower, yeast, courgette bhaji, almond, broccoli 12

Wild mushroom polenta, beetroot, crispy artichoke, Pumproom ricotta (v) (gf) 12.5

### On the Side

Skin on fries 4 - Baby gem, rapeseed & yeast, pickled watermelon 4

Tender stem broccoli, chili, garlic & toasted almond 4

### To Finish

Dockyard Strawberry Gin and "Custard" 7

Sorbet selection 5