



VEGAN MENU

STARTER

Aubergine Roll mops with creme fraiche dressing
Smoked aubergine baba ganoush, feta, olives, pita bread
Roasted harissa cauliflower with warm coriander hummus and dukkah
Crispy chilli tofu with glass noodle salad
Green pea, mint, creme fraiche
Butternut squash, Thai spices, coconut milk
Vine tomato, basil, pine nut drizzle
Leek and potato with rosemary
Falafel, hummus, cucumber salad and pita bread

MAIN

Katsu butternut squash, Asian greens with basmati rice
Pan roasted Portabello steak with oyster mushrooms, blistered cherry vine tomatoes, fine beans, salsa Verde and Pont neuf chips
Baked Aubergine, pesto crust, warm potato and spring onion salad
Chermoula rubbed aubergine, spiced chickpea, roasted beet hummus, dukkah, labneh, sorrel and flat bread
Beetroot and red onion tatin, goats cheese frizzé salad and garlic and rosemary roasted baby new potatoes
Butternut squash, kale and chestnut mushroom wellington, spring greens, creamed potatoes and gravy

DESSERT

Eton mess
Sticky toffee pudding, caramel sauce and ice cream
Almond brownies, vanilla ice cream and nut brittle