

PLANT BASED MENU

£14 / £25

Salt baked beetroot, millet, Za'atar, horseradish

Barbequed heritage carrot, yuzu, roscoff, bitter leaves

Purple sprouting broccoli, broccoli purée, lemon, almond

Celeriac risotto, woodland mushrooms, black truffle

Confit carnival squash, Brogdale pear, toasted seeds

Trofie pasta, black cabbage pesto, tomato consommé, pine kernels

DESSERTS

£10

Chocolate and date pave, raspberry, coconut

Kent mango & lime salad

Discretionary 12.5% service charge will be added to your final bill. All prices include VAT.
Please advise us of any allergy, intolerance or dietary requirement before ordering.
Please refer to your waiter for more information.