

PLANT BASED MENU

£16 / £27

Charred tenderstem broccoli, broccoli purée, lemon, almond

Courgette flower, roasted violet artichoke, purple sprouting
broccoli, gem lettuce & tarragon velouté.

Spelt & cep risotto, roasted cauliflower, argan oil

Iron bark pumpkin trofie, chanterelles mushrooms, autumn truffle

DESSERTS

£12

Dark chocolate pavé, raspberry sorbet

Seasonal fruit, lime salad, aperol granita

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.