

VEGAN MENU

NOVEMBER 2018

STARTERS £7

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Red lentil soup *dried cranberries & coriander cress*

Pearl barley salad *figs & lemon dressing*

Hummus *baby carrots & grilled pitta bread*

MAINS £16

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Curried coconut quinoa *fine beans & roasted cauliflower*

Bulgur wheat *roasted ratatouille, miso-glazed roast Roscoff onion*

Chickpea panisse *macerated raisins, tomato, relish & plum vine tomatoes*

DESSERTS £8

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Aquafaba meringue *seasonal fruits, coconut sorbet*

Chia seeds & chocolate pudding *smoked almonds, cocoa nibs*

Cardamom rice pudding *spiced poached pear*

*All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.
Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server.*

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HOUSE