

VEGAN & VEGETARIAN MENU

STARTERS

- Soup of the day v/VE £8
Cauliflower soup *rarebit toast* v £8
Spinach & quail eggs tart *baby leaf salad* v £9.50
Dorset crab on toast *watercress & apple* v £13

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SALADS

- Watermelon *feta, mint & pumpkin seeds* GF v £8
Raw slaw of sprouts *fennel, broccoli, pecan, clementine & maple vinaigrette* GF VE £9
Ruby salad *beetroot, orange, pomegranate, goat's curd & seeded biscuits* v/VE £11
Spiced chickpea *feta & sweet potato salad* GF v/VE £12.50
Warm salad of chargrilled artichoke *broad beans & shaved pecorino* v/VE £12.75
Superfood salad GF v/VE £13

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MAINS

- Butternut squash risotto *Gorgonzola & pine nuts* GF v £18
Thai green curry *tofu, green beans, baby corn & steamed rice* VE £19

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DESSERTS

- Cru Virunga chocolate & clementine bombe v £8
Classic apple tarte Tatin *Calvados & salted caramel* v £8
Coconut rice pudding *tropical compote* VE £8
Golden pineapple *passion fruit & pomegranate* GF VE £8
Selection of sorbets *passion fruit, strawberry, raspberry* VE £2.50 per scoop

v Vegetarian | VE Vegan | GF Gluten free | v/VE Vegan upon request | FR Free range

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

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HOUSE