

# VEGAN MENU

## STARTERS

Charred Tenderstem Broccoli, turmeric houmous, pickled chillis	9
Watermelon Carpaccio, balsamic, sourdough crouton, basil	9
Marinated Artichokes, vegan mozzarella, grilled foccacia	10
Crispy Polenta Bites, beetroot relish, pickled vegetables	8
Grilled Plum and Almond Salad, toasted pistachio, balsamic glaze	9

## MAINS

Roasted Cauliflower Steak, ras el hanout, salsa rossa, almonds, pomegranate	24
Roasted Squash Curry, rice, mint and coconut yoghurt	17
Wild Mushroom Pithivier, trufe mash, vegan Jus	20
Chestnut Mushroom & Truffle Risotto, crispy sage	22
Sourdough Flatbread Pizza, caramelised onion, vegan mozzarella, fig, rocket	16

## AFTERS

Poached Pear, ginger and orange, thyme crumb	10
Coconut Lemon Posset, fresh berries, shortbread crumb	9
New Forest Strawberry Tart, strawberry sorbet	10
Salted Caramel Chocolate Brownie, cherry compote	10
Tatin, coconut sorbet, granola	10
Selection of Sorbets & Fresh Fruit	7

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on 100%  
recycled  
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.

