

FESTIVE VEGAN AND VEGETARIAN MENU

Spiced Gordal Olives With chilli, coriander and lemon (vegan) 4.50

Truffle Arancini Rice Balls 8.25

Salt-crusted Sourdough Bread Rosemary Glazed Almonds Zucchini Fritti With lemon, chilli and mint yoghurt 7.95

STARTERS

Roast Pumpkin and **Butternut Squash Soup** Chestnut ricotta, pine nuts and sage

Stilton and Walnut 9.95 Cheese Soufflé Twice-baked

16.95

in a cream sauce

Tossed Asian Salad 10.25 Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)

Whipped Plant-based Cream and Candied Pecan Salad Truffle, quince purée, black grapes, chicory with a Dijon mustard dressing

(vegan)

MAINS

Tossed Asian salad Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)

Plant-based Vegan "Cheese Burger" With pickles, red onion, sauce and thick cut chips (vegan)

Lentil and 18.95 **Aubergine Bake** Mixed grains, roasted pumpkin

purée, red pepper drops, watercress and a spiced tomato sauce (vegan)

6.75

Rendang 21.95 Plant-based Curry

Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress (vegan)

...... SIDES

Garden Peas with broad beans and baby shoots

Thick Cut Chips (vegan)

Green Beans with roasted almonds

Jasmine Rice 4.95 with toasted coconut and coriander (vegan) 6.75

Sprouting Broccoli 5.75 with lemon oil and sea salt (vegan) 4.75 Brussels Sprouts with chestnuts and cranberries

18.95

5.25

11.75

Christmas Crème Brûlée

Winter berry cinnamon compote and shortbread

Lemon Sorbet with Frozen Berries Selected berries and redcurrants with lemon sorbet, red berry sauce (vegan)

10.50 Warm Almond Mince Pies

With brandy cream, candied orange and pine sugar

10.50 Salted Caramel Chocolate Truffles With a liquid caramel centre

> Your Selection of Ice Creams and Sorbets Choose your own house flavours with butter shortbread

Christmas Pudding 6.95 11.50 Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

Selection of Fresh Fruits 6.25 9.50 Fruit plate with coconut "yoghurt" and chia seeds (vegan) 8.25

Sorbets 8.25 Selection of fruit sorbets (vegan)



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.