

VEGAN MENU EXCELLENCE

AVAILABLE TUESDAY TO SATURDAY
12.00 NOON TO 2.15PM AND 6.15PM TO 9.15PM

ON ARRIVAL

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

TO START

-

Warm salad of roasted fig, winter leaves, fennel, wild rocket, red onion, sugar & salt
roasted walnuts, focaccia croutes with Mirabelle plum dressing

-

Braised turtle beans, wild mushrooms, charred leeks & comfit tomatoes

MAIN

-

Roast celery hearts with pomegranate molasses,
herb bulgur wheat, chick peas & sesame wilted swiss chard

-

Marinated pan-fried tofu, spaghetti vegetables, baby spinach, crispy kale,
toasted almonds & girolles

DESSERT

-

Coconut ice cream, charred pineapple, winter berries & coconut gel

£69 per person



Paul Askew