

PLANT-BASED MENU

FIRST COURSE

Heritage tomato, sherry compressed tomatoes, bruschetta, pickled shallots 10.5

Red lentil, sun-blushed tomato, charred asparagus, mustard, honey, lemon dressing 10.5

MAIN COURSE

Cauliflower steak, Thai green curry, pomegranate, radish salad, roasted peanuts 24.5

Asparagus risotto, broad beans, pickled shallot 24.5

DESSERTS

Mango sorbet, mango salsa 10.5

Chocolate truffle torte, vanilla ice cream, maple syrup 10.5

Gluten and dairy-free versions of this menu are available on request