

VEGAN MENU

STARTERS

Courgette Carpaccio £16
Dressed in truffle-infused lime
and Pink Lady apple

Ceviche £14.25
Diced Avocado with watermelon,
jalapeño, lime and cilantro

Superfood "Glow" Salad £16.50
Watermelon, apple, cucumber and avocado,
with toasted pumpkin seeds, chilli and lime
passion fruit vinaigrette, finished with a hint
of Canadian maple syrup

CLASSICS

Wild Mushroom Risotto £19
Creamy arborio rice cooked with porcini
and morel mushrooms, finished with
vegan cheese and black truffle

Gnocchi Arrabbiata £19.25
Slow-cooked San Marzano
tomato sauce with garlic,
peperoncino and basil

Courgette spaghetti £16
Hand-cut courgette ribbons dressed
in a light chilli and lemon dressing

SIDES

Baked Breads £7
House focaccia and baguette,
served with extra virgin olive
oil and aged balsamico

Green Salad £7
Mixed seasonal greens with
sweet Datterini tomatoes and
a bright citrus vinaigrette

Fries Naturelle £7.50
Crisp, golden fries

DESSERTS

Mango and Caramel Mousse £12
Exotic mango mousse layered with
carrot sponge, buckwheat caramel
and mango-lime confit, finished
with a silky mango crèmeux

Sip Happens;
It's Champagne Lolly Time £8
Strawberry infused Veuve
Clicquot Champagne Ice lolly
with summer berries



Please scan the QR
code for allergen and
dietary information.