



Vegan Menu

Starter.....

Confit tomato tartare, green beans, crispy capers & truffle dressing 7.00

Main.....

Toasted freekeh with harissa, chickpea, pomegranate molasses & falafel 15.00

Dessert.....

Exotic fresh fruit with homemade sorbet 6.50

Please inform us of any allergies or dietary requirements. All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee zero cross contamination, we will do our utmost to avoid it. We do NOT have a separate dedicated fryer for gluten-free or vegan dishes.