

Vegetarian Menu

Starters

Carrot soup, pickled carrot, goat's cheese £7

Butternut squash & lime risotto, caramelised figs £9

Marinated beetroot salad, baby leaves,
beetroot relish, mustard dressing £7

Main Course

Roasted squash pithivier, pickled shallots,
roast butternut squash, crispy Brie £14

Nut wellington, roast celeriac, buttered kale,
charred onions, chive beurre blanc £14

Parsnip & chestnut croquette, piccolo parsnips,
wild mushrooms, green béarnaise £14

*A 10% discretionary gratuity will be charged to tables of 6 or more
Our complete list of allergens is available upon request*



Vegan Menu

Starters

Roast carrot salad, pickled onions,
baby leaves, carrot chutney £7

Pumpkin & chive risotto, pistachio nuts £9

Main Course

Parsnip & chestnut croquette, piccolo parsnips, wild
mushrooms £14

Butternut squash pithivier, roast butternut squash,
spinach, roast shallots, butternut squash broth £14

Dessert

Selection of homemade sorbet £5

Fresh fruit salad £5

*A 10% discretionary gratuity will be charged to tables of 6 or more
Our complete list of allergens is available upon request*

