

VEGAN MENU

SNACKS

House breads & oil 6

Enios mixed Greek olives 6

STARTERS

Cured Isle of Wight tomato salad, tomato tartare, black olive caramel 9

Carrot velouté, carrot bhajis, parsley & sunflower seed pesto, focaccia bread 8

MAINS

Grilled artichoke, golden beetroot, roasted courgette, herb salad 15

Confit byali with a salad of roasted courgette, fresh peas & courgette flower fritter 15

Sides 4.5

Peas & mange tout - triple cooked chips - skinny fries

New potatoes, samphire - Roast courgette & garden mint - Mixed leaf salad

DESSERTS

Dairy free Chocolate sorbet, cinder toffee 6

Roast peach and thyme, raspberry coulis, peach sorbet 7

Please advise us of any allergies in advance.

A discretionary 10% service charge is included in the final bill