



VEGAN MENU

STARTERS

SLOW COOKED CRISPY TOFU

Pineapple | Brown Sauce | Shallots

£7.00

SPICED VEGETABLE FRITTER

Date Puree | Almond & Pumpkin Seeds | Leeks & Beets | Sherry Vinegar

£7.00

CARROT & KAFFIR LIME VELOUTÉ

Tempura Corn | Lemon Grass Oil

£7.00

CASHEW HUMMUS & MARINATED VEGETABLES

Curry Oil | Torshi Liteh

£7.50

MAINS

SPICED COURGETTE & CHICKPEA SAMOSA

Curried Cauliflower & Potato | Toasted Cashews | Mango | Korma Foam

£15.50

BBQ CHARRED BEAN CURD

Smoked Shallot & Potato | Mustard Caviar | Roasted Pepper | Jalapeno

£15.00

CRISPY TOFU TONKATSU

Peas | Wasabi & Soy | Rice Noodles

£15.00

GLAZED CHICORY & BABY COURGETTES

Black Olive Puree | Crushed New Season Potatoes | Wilted Greens | Chive Oil

£15.00

DESSERTS

CARROT CAKE

Vanilla Ice Cream | Carrot Puree | Cinnamon | Walnut

£7.00

STICKY TOFFEE PUDDING

Sticky Toffee Sauce | Vanilla Ice Cream

£8.00

SUMMER BERRY CRUMBLE

Vanilla Ice Cream

£7.50

SELECTION OF FRUIT

Raspberry Sorbet

£7.00

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.



VEGAN BAR & TAPAS MENU

TEMPURA VEGETABLES

Vegetables with a sweet chilli sauce

£8.00

TOFU PANGYANG

Crispy Tofu in a Sweet and Sour Sticky Sauce

£8.00

TOFU TONKATSU

Panko Coated Bean Curd in a Katsup Manis Glaze

£8.00

GOI YANG BABY CORN

Thai Spiced baby Corn, Soy Dipping Sauce

£8.00

ROASTED RED PEPPER & HUMMUS

On Charred Ciabatta, Olives, Truffle Fries and Spring Onion

£9.50

SHREDDED VEGETABLES

Oriental Pancakes and Hoisin Sauce

£8.00

NICOISE SALAD

£9.00

TOSSED GREEN SALAD

Fried Tofu with a Chilli Dressing

£9.00



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VEGAN AFTERNOON TEA

AFTERNOON TEA

£17.50 per person

COCKTAIL AFTERNOON TEA

Choice of Berry Breeze, Classic Mojito, Bellini or Espresso Martini
£23.00 per person

GIN AFTERNOON TEA

Choice of Gin (Bombay Sapphire, Brockmans, Hendricks or Warner Edwards Rhubarb) and a choice of Tonic.
£25.00 per person

CUCUMBER

HUMMUS & ROASTED RED PEPPER

SUN BLUSHED TOMATO BRUSCHETTA

SPICED MANGO POPPADOM

SCONES (FRUIT / PLAIN)

JAM SLICE

VICTORIA SPONGE

GINGER CAKE

DARK CHOCOLATE POT

Allergen Advice: Please inform us if a person in your party has a food allergy. Our staff will advise you of the ingredients within a dish, as our food is prepared on the premises, the chefs will be able to tailor a dish to meet your requirements.

