



## Vegan Menu

### Starters

<b>Marinated olives &amp; sourdough bread</b> , rapeseed oil & balsamic vinegar	£5.00
<b>Rose harissa hummus</b> , toasted pine nuts & warm flat bread	£5.00
<b>Soup of the day</b> , served with sourdough bread ( <i>check availability</i> )	£6.50
<b>Kohlrabi &amp; jackfruit taco</b> , ginger, chilli, soy & puffed wild rice	£8.00
<b>Wild mushroom &amp; caramelised onion tart</b> , truffled mushroom relish & balsamic	£10.00

### Mains

<b>Rose harissa hummus ciabatta</b> , sliced tomato & red onion, baby gem lettuce served with skinny fries & house salad ( <i>served from 12pm-5pm</i> )	£8.50
<b>Roasted cauliflower, fregola &amp; kale salad</b> , Norfolk mixed leaves, green beans, walnuts & chimichurri dressing	£10.50
<b>Roasted butternut squash risotto</b> , parsley & salsa verde dressing	£15.00
<b>Salt baked celeriac</b> , charred leek, sauté mushroom duxelles, mushroom & tarragon jus	£17.00

### Sides

<b>Skinny fries</b>	£3.50
<b>Mixed leaf salad</b> , confit tomatoes, red onion & croutons	£3.50
<b>Truffle fries</b>	£4.00
<b>Triple cooked chips</b>	£4.00
<b>Maple &amp; mustard glazed roasted parsnips</b>	£4.00
<b>Seasonal greens</b>	£4.50

### Desserts

<b>Selection of 3 scoops of homemade ice cream &amp; sorbet</b> <i>Oreo / Lemon, Orange, Raspberry</i>	£5.50
<b>Chocolate brownie</b> , oreo ice cream & thyme poached blackberry	£8.50
<b>Lemon drizzle cake</b> , blueberry compote & lemon sorbet	£8.50

*Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server. Card Payments only.*

*All prices include VAT. A discretionary 10% service charge will be added to your bill*