

## Vegan

### While You Browse £3.20

Marinated Olives  
Tobacco Onions  
Pepper Pakora  
Caramelised Cashews & Peanuts



### Aperitif

Prosecco  
Seasonal Bellini  
Aperol Spritzer  
Sherry  
White Port

### From the Larder

Tempura Courgette with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.20  
Barbados Edamame Fritter, Coconut, Pineapple & Chilli Sunrise, Lime Cured Pak Choy & Cilantro Salsa £8.90  
Fennel in a Pomelo Vinaigrette, Kombu, Spiced Crisp Nori, Wasabi Crumb, Pink Ginger & Jinzu Gin Sorbet £8.40  
Peppered Peppers, Reindeer Moss, Savoy Cabbage, Sweet Peppers, Pine Needle Crumb & Pomegranate £8.90

### From Sauce

Romanesco with Truffle Duxelle, Crisp Cauliflower, Caramelised Shallot, Wild Garlic & Mushroom £20.50  
Yellow Sprouting Broccoli, Crispy Peppered Courgette, Baby Leeks, Confit Garlic & Preserved Lemon £19.50  
Butternut Squash, Herbed Jersey Royals, VIP Asparagus, Broccoli Puree, Chimichurri & Fennel Pollen £19.50  
Flamed Fennel, Chargrilled Ratte Potatoes, Sliced Radish, Yuzu Puree, Heritage Carrots & Pea Shoots £19.50

### Dry Aged Marinated Steak £18.50

'Sirloin' of Courgette

'Ribeye' of Celeriac

'Fillet' of Squash

Accompanied by Lemon Thyme Ratte Potatoes, Germinated Rapeseed Salad, Tobacco Onions,  
Cherry Tomatoes & Garlic Portobello Mushroom

### Side Condiment £1.50

Chimichurri

Sun Dried Tomato & Pine Nut Pesto

Garlic & Rosemary Oil

### Sides £4.50

Thai Tempura Vegetable Crisp

Garlic Bread

Sautéed Green Vegetables

Sweet Pepper Drop Micro Salad

Bruschetta

Chips


Caramelised Nuts

Pepper Pakora

Tobacco Onions

Wasabi Peanuts

All Our Food is Freshly Prepared & Cooked to Order, Please Be Patient at Busy Times  
Please Ask for Available Menus to Suit Any Requirements & Allergies

We have a wide range of Vegan Wines, please look out for the  in the Wine List

Vegan



### Transition

£3.95

Orange & Rhubarb Sphere with Mint, Spiced Ginger Gel & Red Vein Sorrel  
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

### From Pastry

#### Lychee, Raspberry & Passionfruit

£7.50

Papaya, Mango & Champagne Granite with Candied Citrus, Raspberry Gel & Fresh Filled Lychees  
Pair's Beautifully with a Glass of Quady Muscat "Deviation" 2015 (California) ABV 15%

#### Eton Mess

£7.50

Caramelised Coconut, Elderflower Gel, Fresh Lychee, Basil Cress, Mango & Iced Lychee  
Excellent with a Glass of Chilled Gozenshu 9 Yuzu Sake, (Japan) ABV 7%

#### Romeo & Juliet's Poison

£7.50

A Smoking Cauldron of Fresh Fruit Accompanied by a Chai Tea & Rum Consume  
Marries Perfectly with a Glass of 'Late Harvest Sauvignon Blanc' 2011

#### Homemade Sorbet:

Lemon & Sage,

Cherry & Black Pepper

£1.80 per scoop

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Perhaps You Would Like to See our Carefully Selected List of Notable Ports?

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### Freshly Ground 'Black Dragon' 100% Fairtrade Coffee with Soya Milk

A blend of the very best South American coffee beans with a touch of the Far East for balance  
With a hint of premium Vietnamese Dragon Ball to give the blend body and bite.

Regular Coffee / Decaf Regular

£2.95

Latte

£2.95

Espresso

£1.50

Double Espresso

£3.00

Liquor Coffee

£6.50

### Buddha Tea Selection

#### 100% Natural Herbal Supplement in an Unbleached Tea Bag

£2.95

Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender & Rose Chakra,

English Breakfast Tea, Earl Grey, Rooibos, Sencha Green Tea

or

A Pot of Fresh Mint Tea

£2.60