



## VEGAN MENU AUTUMN 2026

### ENTREES & MAINS

#### **SALAD OF PICKLED BEETROOTS**

avocado hummus, freekeh, pickled blackberries & walnut vinaigrette

**18 / 29**

#### **GLAZED & CHARRED EGGPLANT**

*Pedro Ximénez* glazed eggplant, ratatouille, crispy chickpeas, salsa verde

**18 / 29**

#### **BLACK BARLEY RISOTTO**

roast pumpkin, sautéed mushrooms

**18 / 29**

### DESSERT

#### **BANANA FRITTERS**

verbena infused raspberries, quinoa, vegan coconut and passionfruit parfait

**16**

CHEF PATRON, STUART BELL

If you have an allergy to any food products, please advise us prior to ordering. All information on food intolerances and allergens are available from our wait staff. All dishes can be altered to suit your particular dietary requirement.

WEEKEND SURCHARGE APPLIES 10%  
1.6% TRANSACTION SURCHARGE ON ALL CARD PAYMENTS