



## VEGAN MENU

### STARTERS

<b>TOMATO, AGED BALSAMIC</b> onion, basil, pine nuts	138
<b>CHILLED PEA JALAPEÑO SOUP</b> mint	88
<b>MIXED QUINOA</b> golden raisins, hummus, peanuts	128

### MAINS

<b>BABY AUBERGINE</b> romesco sauce and spiced almonds	158
<b>HERITAGE ROASTED CARROTS</b> roasted spiced chickpeas	138
<b>ROASTED CAULIFLOWER</b> golden raisin, confit shallot, chive	158

### SIDES

<b>CHIPS</b> triple cooked	58
<b>LARGE LEAF SPINACH</b> cream or sauteed (to choose)	68
<b>MIXED LEAF SALAD</b> house dressing	38

### DESSERTS

<b>PINEAPPLE CARPACCIO</b> coconut sorbet, passion fruit dress	78
<b>SORBETS</b> Please ask your server for today's flavour	78
<b>MIXED BERRIES</b> mint, chocolate	78



DISCOVER CHEF GARETH PACKHAM'S EXCLUSIVE DISHES OF THE DAY, INCLUDING JET-FRESH SEAFOOD AND MORE HIGHLIGHTS!

Please note that these items are subject to availability.