

VEGAN MENU

TO START

**Heritage Beetroot**

toasted seed, basil oil 9.50

**Seasonal Soup**

your server will inform you of today's special 10.00

MAIN COURSE

**Risotto Milanese v**

wild mushroom, truffle oil 22.00

**Aubergine Three Ways v**

miso glazed, fritter, caviar, burnt orange, wasabi emulsion, chicory, pepper caramel 22.00

ON THE SIDE

**Spring Green Vegetables | Homemade Chips | Herb New Potatoes**  
4.90

TO FINISH

**St Brides Sorbet**

your server will inform you of today's selection 8.50

**Chocolate & Peanut Butter Brownie**

coconut sorbet 12.50

All sides come as an additional cost for any guests on a dinner-inclusive package.

Please let us know if you have any allergies and/or intolerances- we will be happy to provide you with any relevant information.

A discretionary 10% gratuity has been added to the bill which is distributed in its entirety with all staff members.