Before you order, please inform our staff if you have any food allergies. Prices inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

The Dining Room

Vegan

Starters

Pea soup
- crispy shallots, pumpkin seeds, truffle dressing
- 7

Roasted Tema artichokes
- mint-pistachio salsa verde, grilled focaccia
- 8

Quinoa croquettes
- smoked aubergine, potato, broad beans, hummus, Datterini tomato, radish salad
- 10

Mains

Gnocchi
- Heritage tomato sauce, Jerusalem artichokes, black olives, basil
- 18

Baked celeriac
- celeriac remoulade, tardivo leaves, hazlenuts, aged balsamic
- 18

Wild mushroom & Castelluccio lentils Pithivier
- cep sauce
- 20

Desserts

Tofu crème caramel
- blackberries, strawberries
- 7

Coconut rice pudding
- poached Yorkshire rhubarb
- 7

Seasonal selections of sorbets
- 7

The Dining Room

Vegan