

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



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.