

chef's table

VEGAN LUNCH MENU

We work alongside local growers The Natural Veg Men. Based in Malpas they cultivate one of the oldest organic fields in England. Alongside their 'veg box' delivery scheme they grow exclusively for us. By the end of they year we hope to have every vegetable we use grown on this field.

ORIGINS

Foraged Items | Cheshire & North Wales Salt | Cheshire
Flowers | Berkshire
Herbs | Eversham

Gluten free & dairy free menus available
please ask

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If you require any information on allergies/
intolerances, please ask a member of our team

APPETISE

FLAVOURED FOCACCIA (Ve) £2.50
evo | minus 8 vinegar

SMOKED ALMONDS (Ve) £2.50

HOUSE MARINATED OLIVES (Ve) £3.95
thyme | star anise

MAIN

JERUSALAM ARTICHOKE (Ve)
pearl barley | potato risotto | truffle

CURRY ROAST SWEDE (Ve)
kimchi | tofu | black sesame |
lime pickle

FALAFEL BURGER (Ve)
harissa | triple cooked chips

DESSERT

CHOCOLATE FONDANT (Ve)
coconut sorbet | popcorn

CARAMELISED PINEAPPLE (Ve)
rum | passion fruit | pear

SORBET (Ve)
Selection of home-made sorbets

START

CARROT SOUP (Ve)
ginger | blood orange | marigold | seeds | focaccia

PURPLE BROCCOLI (Ve)
rhubarb | walnut | rye croutons

BLACK GARLIC BROTH (Ve)
shiitake | enoki | kombu | sesame

SIDE

BEETROOT (Ve) £3
tomato | fennel | olive | citrus salad

PURPLE BROCCOLI (Ve) £3.50
harissa | smoked almond

TRIPLE COOKED CHIPS (Ve) £3.50
(add curry sauce £1.)

ROAST BEETROOT (Ve) £3
lovage | walnut