



Winter Vegan & Dairy Free Menu

Starter

Spiced Parsnip Soup –
almond pesto (no)(gf) £6.00

Butternut Squash Arancini –
beetroot salsa, hazelnut crumb (no) £6.50

Main Courses

Root Vegetable Wellington –
roasted parsnips & pumpkin, sweet potato fondant £14.00

Beetroot Risotto –
roasted beets, wilted spinach (gf) £13.50

Puddings

Poached Pears –
chocolate soil, orange sorbet, ice cream £6.00

Alburgh Ice Creams & Sorbet –
vanilla or chocolate ice creams,
please ask for today's flavours of sorbets
(choose 3 scoops) £4.95

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are used and our main menu descriptions do not include all ingredients. Please ask a member of the team if you require any further assistance.
(gf)=gluten free (gfo)=gluten free option (n)=contains nuts (no)=nut option

