VEGAN MENU

SNACKS

Greek Marinated Olives (Vg) 4.50

Citrus and herbs.

SPREADS

Aubergine Salad (Vg) 6.50

Chargrilled aubergine and red pepper.

Houmous (Vg) 7.00

Chickpea, paprika and olive oil.

MEZE

Vegan Caramelised Aubergine (Vg) 14.00

Tahini miso, houmous, crispy kale
and roasted sesame.

GARDEN

Vegan Mykonian Salad (Vg) 17.00

Mixed tomatoes, cucumber and thyme rusk.

Vegan Heritage Tomato Carpaccio (N) (Vg) 16.00

Tomatoes and carob.

Beetroot Salad (N) (Vg) 14.50

Blackberries and pistachio pesto.

FROM THE OPEN FIRE

Cauliflower Steak (Vg) 19.00

Chilli, roasted vegetable cream and pickled fennel.

VEGETABLES

Roasted Vegetables (Vg) 8.50

Burnt onion vinaigrette.

Crispy Chips (Vg) 7.50

Crispy potato chips.

Broccolini (Vg) 9.00

Chargrilled broccolini.

DESSERT

Macaron Forest (N) (Vg) 15.50

Vegan chocolate and velvet vanilla cream, raspberry and cocoa nib crumble.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross-contamination can occur, and we cannot guarantee an allergen-free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(Vg) Vegan (V) Vegetarian (N) Contains Nuts