

VEGETARIAN MENU

STARTERS

White asparagus soup £9,50
croutons, chives

Mangetout salad £8,50 (VE)
baby gem, crispy onions, mustard dressing

Crushed avocado & crispy jalapeño cream cheese ball £10,50 (VE)
beetroot, coriander, chili, lime, potato Rösti

Kale & asparagus salad £9,50 / £11,50
gem lettuce, feta, almonds, yoghurt poppy seed dressing

Trio of beets £9,50
goat's cheese, balsamic vinaigrette

MAINS

Chickpea & lentil burger £14,50 (VE)
vegan Cheddar, romaine lettuce, crispy onions, Brezel bun, vegan house sauce

Polenta cake £17,50 (VE&GF)
green asparagus, peas, kale

Pea & mint ravioli £19,50 (VE)
parsnip, spinach, asparagus, pine nuts

Crispy potato roll £18,50 (VE)
savoy cabbage, mushrooms, beetroot purée, carrots, pearl couscous

Schupfnudeln & seasonal young vegetables £19,50
*hand rolled potato noodles, celeriac purée,
wild mushroom, butter sauce, fresh black truffles*

SIDES

Cucumber salad, sour cream, dill £4,50

Mixed leaf salad, honey mustard dressing £4,50

Broccoli, almonds £4,50

Spinach (VE) £4,50(VE)

Sweet potato fries (VE) £4,50

Triple cooked chips (VE) £4,80

(VE) -suitable for vegan requirements / (GF) – suitable for gluten free requirements

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.