

VEGETARIAN MENU

STARTERS

Chilled melon & almond soup £8,50 (VG)
toasted almonds, mint

Cauliflower cream £8,50 (V)
croutons, chives, fresh truffles

Pineapple carpaccio £9,50 (VG)
passion fruit, pomegranate, pine nuts

Kohlrabi & roasted peach £10,50 (VG)
rosemary, pine nuts, lime vinaigrette

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

Summer lettuce £9,50 / £11 50 (V)
roasted peach, feta cheese, sunflower seeds

MAINS

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

Courgette & barley fritters £17,50 (VG)
vegetable spaghetti, yoghurt, lemon, herbs, capers

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

Pea & mint ravioli £19,50 (VG)
parsnip, spinach, peas, broad beans, toasted hazelnuts

Schupfnudeln & seasonal young vegetables £19,50 (V)
*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

Spinach £4,50

Broccoli, almond £4,50

Sauerkraut £4,50

Sweet potato fries £4,50

Triple cooked chips £4,80

(VG) -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.