

## VEGETARIAN MENU

### STARTERS

Butternut squash soup £8,50 (VG)

*pumpkin seed oil & seeds*

Lentil humus & baby heritage carrots £9,50 (VG)

*watercress, shallot vinaigrette, saffron cracker, ras el hanout*

Kale salad £8,50 / £9,50 (V)

*carrots, pickled pears, toasted spiced walnuts, dried cranberries, root vegetable crisps, lemon-pecorino vinaigrette*

Crushed avocado & crispy jalapeño cream cheese ball £10,50 (VG)

*beetroot, coriander, chilli, lime, potato Rösti*

Smoky butternut squash salad £8,50 / £9,50 (VG)

*mix leaf, barley, pomegranate, chilli, mint*

Winter leaf salad £8,50 / £9,50 (V)

*pickled grapes, goats cheese, almonds, orange vinaigrette*

### MAINS

Chickpea & lentil burger £14,50 (VG)

*vegan Cheddar, romaine lettuce, crispy onions, Brezel bun, vegan house sauce*

Knödel & Schwammerl £14,50 (V)

*potato dumplings & mushroom sauce*

Crispy potato roll £18,50 (V)

*savoy cabbage, mushrooms, beetroot purée, carrots, pearl couscous*

Leek & spinach pie £18,50 (VG)

*Provençal vegetables, lovage*

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.