

# Plant Based Menu

## Starters

Salt Baked Celeriac, Remoulade, Hazelnut, Truffle & Maple Dressing 1,8,10,12  
*3Rios / Alvarinho/ Loureiro/ Avesso / Vinho Verde / Portugal*

Roast Beetroot & Orange Salad, Sesame Goma Dare, Bergamot, Pickled Fennel,  
Walnuts 6,8,10,11,12  
*Crazy Creatures Weingut Malat / Gruner Veltliner / Austria / Organic and Vegan*

## Mains

Roast Sumac Marinated Cauliflower Steak, Romesco Sauce, Spiced Chickpeas 8,12  
*Eco Pinot Noir / Valle del Bio / Chile / Organic and Vegan*

Rigatoni Pasta, Tomato, Red Pepper, Seasonal Greens, Pico De Gallo 1,12  
*Crazy Creatures Weingut Malat / Gruner Veltliner / Austria / Organic and Vegan*

## Desserts

Iced Lemon Parfait, Raspberry Sorbet, Crystallised Thyme 1  
*Pallazzina Moscato Passito II Cascinone*

Chocolate Brownie, Chocolate Sauce, Toffee Popcorn, Vegan Vanilla Ice Cream 1,6  
*Dows Nirvana*



Allergens: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts Namely 9 Celery 10 Mustard  
11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molluscs