

Vegan Menu

Starters

Sautéed wild mushrooms, chilli & garlic, sourdough toast (GF) £11

Roast heritage carrots, cashew nut lebneh, sesame Dukkah (GF) £11.80

Leek & potato soup, crispy kale, flat bread crisps (GF) £11

Mains

Cauliflower, broccoli, sweet potato & bok choy rendang (GF) £21

Plant bowl, chargrilled new season asparagus, roast beets, crispy kale, pearl barley, chargrilled gem, Portobello mushroom, soft tofu tahini dip £27

Desserts

Selection of London Street Brasserie sorbets (GF) £6.50

Iced Bellini, peach & raspberry sorbet with Prosecco (GF) £7.50

Coconut panna cotta with pineapple and mango sorbet (GF) £7.50

WHILST EVERY PRECAUTION IS TAKEN, OUR KITCHEN HANDLES MANY ALLERGENS. WE CANNOT GUARANTEE THAT CROSS CONTAMINATION WON'T OCCUR, PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION

(GF) = can be made gluten free
Please note that we do use nuts in our kitchens