

## Vegan and Vegetarian Sample A La Carte Menu

Sourdough, olive oil	£3.00
Selection of olives	£3.50

## <u>Starters</u>

Artichoke crisps Glazed mushroom, artichoke cream, mushroom powder, parsley cress	£12.00
Aged beetroot salad radish, chicory & orange vinaigrette, citrus purée	£12.00
Grilled aubergine babaganoush, pine nut, coriander dressing	£12.00
Roasted roscoff onion caramelised shallot, salsa verde, fresh herbs	£12.00

## GREY'S

## **Mains**

Roasted carrot curry spices, hazelnut milk, fried onion	£27.00
Butternut squash risotto spinach, leek, roasted cashew nuts	£27.00
Pot roasted hispi cabbage ragu, tapioca, fermented plum sauce	£27.00
Courgette freekah grain, red onion sauce, crispy shallots, pickled vegetables	£27.00
<u>Desserts</u>	
Pastry tart coconut cream, fresh berries, sorbet	£12.00
Bruleed spiced cake sweet & sour apples, apple sorbet, sherbet	£12.00
Chocolate mousse clementine sorbet, cocoa crumb, candied orange	£12.00
Lemon posset rhubarb and hibiscus, ginger crumb	£12.00