

Vegan Menu

Starters

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

Macadamia nut curd, Provencal black olive crumb, chicory beetroot purée & pickle (GF) £11

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

Mains

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

Buddha bowl, chickpea falafel, chargrilled celeriac & broccoli, roast heritage carrots, beets & leeks, steamed kale, Romesco sauce, parsnip crisp (GF) (DF) £25

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