

VEGAN MENU

Chicory and Cheltenham beetroot salad, coconut 'Stilton', mustard dressing

Jerusalem artichoke risotto, roast almonds, black truffle

Chocolate brownie, Amarena cherries

3 COURSES - 33.00

WITH A GLASS OF SPARKLING WINE - 36.00

WITH A GLASS OF SEARCYS SELECTED CUVÉE CHAMPAGNE - 42.00

FESTIVE VEGAN MENU 2019

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for any special requirements. All care has been taken to remove small bones where appropriate but it is inevitable that some may still remain.