





VEGANUARY SET MENU

three courses for £28 per guest for groups of up to 8 guests served at Monday-Friday lunch and Monday-Saturday dinner

chestnut veloute, truffle foam vg/gf (£7.5 individually)

acorn squash & sage pithivier, velouté, aged balsamic vg (£17 individually)

> sticky toffee pudding, vanilla ice cream vg (£8 individually)

add a side for £4.5:

braised kale & edamame, chilli, sesame vg/gf avocado salsa vg/gf