

START THIS YEAR RIGHT

CHOOSE A MAIN FROM OUR VEGANUARY MENU
AND A DRINK* FOR £16. ADD A DESSERT FOR £4

VEGANUARY MAINS

TOFU POKÉ ON BLACK RICE

Tofu served on black rice and quinoa salad, with carrots, radish, seeds, edamame, and beansprouts and topped with a miso sauce (VE) • 13.5

TOFU POKÉ ON NOODLES

Tofu served on glass noodles, with carrots, radish, seeds, edamame, and beansprouts and topped with a miso sauce (VE) • 13.5

MIXED BEAN CASSOULET WITH ANCIENT GRAINS

Borlotti, black eyed and red kidney beans in a smokey tomato based chilli sauce, comes with rice (VE) • 13

LENTIL DAHL

A lightly spiced vegan lentil dahl curry served with dukkha spiced squash and naan bread (VE) • 12

VEGANUARY DESSERTS

CHOCOLATE & CHERRY CHEESECAKE

A decadent chocolate and cherry cheesecake slice serves with a cherry compote (VE) • 7

VEGAN CHOCOLATE AND PASSIONFRUIT TART

Chocolate tart topped with a passion fruit glaze and **SERVED WITH** mango coulis and vegan vanilla ice cream (VE) • 7

*VEGANUARY OFFER: Choice of drinks includes Amodo Pecorino, Terre di Chieti Abruzzo, Amodo Salice Salentino, Domaine Gravieres Rosé, IGP Var, Budweiser, Coke, Diet Coke, Coke Zero, Sprite. Wine measure of 175ml, beer/softs measure of 330ml.

Key: (v) – Suitable For vegetarians (VE) – Suitable For vegans

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.