

# Vegetarian / Vegan Menu

Garden pea and wild garlic soup (GF)

Wild mushroom and spinach ravioli, shaved asparagus and truffle sauce

Heirloom tomatoes, garlic, basil and toasted focaccia

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Individual nut roast and wild mushroom wellington, spinach, herb crepe wrap,  
puff pastry trellis and vegetable gravy

Smoked aubergine and mixed bean chilli, herb rice, tomato salsa and floured crisp tortillas

Moving Mountains vegan burger with fanned avocado in a brioche bun  
with chunky chips, dill pickle and Langham ketchup

Risotto of bubble and squeak with crispy tofu and Parmesan biscuit (GF)

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Warm chocolate and peanut butter brownie served with dairy-free ice cream

Spiced rum panna cotta, pineapple and pink peppercorn compote, pineapple flower,  
spiced crumb, coconut syrup (GF)

Warm olive oil and orange cake served with orange segments and vanilla ice cream  
and flaked almonds (GF)

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Royal Colombian blend filter coffee and homemade chocolates  
Tea and infusions available

*Allergen data is held on each of our dish ingredients. Please ask your server should you require any more details.*

*We do not apply a service charge and we believe that all gratuities are at the customer's discretion  
and are shared equally between the whole team*