

Brasserie Vegan Menu

Selection of vegan breads & sunflower spread 5.00

Red pepper tapenade dip with fennel & carrot crudité sticks 5.50 (ngci)

STARTERS

Cauliflower & coconut soup with chives 8.00 (ngci)

Skindles' salad

Rocket leaves, olives, cherry tomatoes, avocado,
grilled tofu, poivrade artichoke, raw onion rings, olive oil & mustard dressing 9.00 (ngci)

Quinoa, goji berry & pickled shimeji mushroom salad
with orange & pomegranate dressing 8.75 (ngci)

MAIN COURSES

Mushroom tart with spinach, white onion purée & roasted Jerusalem artichoke 15.75

Sweet potato gnocchi with seasonal vegetables, ginger & lime carrot coulis 16.25 (ngci)

Cassoulet of white beans with sausage, vegetables & chickpeas 18.00

DESSERTS

Seasonal fruit dipped in dark chocolate 8.50 (ngci)

Banana dark chocolate cake 7.50

Selection of fruit sorbet 2.75 per scoop (ngci)

Coffee or tea & chocolate mendiants 5.00

(ngci)-no gluten containing ingredients

Full allergen information is available upon request. Please ask a member of our Management team.

A discretionary 12.5 % service charge will be added to your bill. All prices include VAT.