

# VEGAN MENU

## TO SHARE

LA BOULANGÈRIE SOURDOUGH BAGUETTE *Olive Oil & Balsamic Vinegar* 4.50

ICED NOCELLARA DEL BELICE OLIVES 4.50

## TO START

BITTER LEAF SALAD *Miso Vinaigrette, Soft Green Herbs, Toasted Sesame & Hazelnuts* 8.25

EVESHAM TOMATO GAZPACHO *Tomato Crostini* 8.95

WILD MUSHROOM ARANCINI *Spinach & Truffle Cream* 9.95

## TO FOLLOW

COURGETTE, LEMON & MINT TAGLIATELLE *Courgette Flower* 17.75

WHITE ONION & THYME RISOTTO *Nyctimber & Shaved Summer Truffle* 17.25

ROOT VEGETABLE, SMOKED ALMOND & CASHEW NUT ROAST *Heritage Carrots, Creamed Potato & Spring Greens* 18.25

AUBERGINE PARMIGIANA *Roasted Romano Peppers, Cherry Tomatoes, Potato Hash & Dukka*

## TO FINISH

RED BERRY PAVALOVA 9.25

APPLE & RED BERRY CRUMBLE 7.45

MARINATED EVESHAM STRAWBERRIES *Gin & Tonic Sorbet* 8.25

MANGO SORBET  
RASPBERRY SORBET  
GIN & TONIC SORBET

£3.50 per scoop

Gf - Gluten Free Gfa - Gluten Free available Pb - Plant based V - Vegetarian  
Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
Detailed information can be provided upon request. Please note a discretionary optional service charge of 12.5% will be added to your bill.

# Nº 131 THE TERRACE