

SPRING VEGAN MENU

IN THE BEGINNING

ROAST PLUM TOMATO SOUP

Sourdough bread roll, crispy basil

6.95

MEZZE PLATTER

Hummus, Halkidiki olives, roasted red peppers, charred flatbread

8.5

TITANIC WALDORF SALAD

Apple, celery, grapes

7.95

THE MAIN EVENT

CARAMELISED SHALLOT TART TATIN

Dressed salad, balsamic glaze

14.95

FALAFEL BURGER

Beer sourdough roll, oven fries

13.95

WARM NICOISE SALAD

Braised gem hearts, baby potatoes, French beans, tapenade

15.95

TO FINISH

STICKY TOFFEE PUDDING

Toffee sauce, Hazelnut crumb

7.95

VANILLA RICE PUDDING

Mango sorbet

7.95

CHOCOLATE BROWNIE

Blackberry sorbet

7.95

DINNER
THEN DUVET



All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.