



## **SAMPLE VEGAN MENU**

*2 courses 15.95*

*3 courses 18.95*

### **To start**

Grilled homemade crumpets, sautéed garlic mushrooms, grain mustard dressing  
Carrot and coconut soup, chilli oil

### **To follow**

Spiced chickpea, potato & vegetable curry, fennel bhaji, toasted almonds  
Roasted cauliflower florets with wasabi spinach potatoes  
Sage, pea & bean risotto, pine nuts

### **To finish**

Warm banana cake, caramel sauce, vanilla ice cream  
Chocolate millionaire shortbread, vanilla ice cream  
Chocolate tiffin, salted caramel ice cream  
Trio of ice creams & sorbet

**All food is prepared & cooked to order so at peak times may take longer than anticipated.**

**Please let us know prior to ordering of any dietary requirements & allergens you have.**

**Menus are prepared using seasonal local produce from the Garden of England & the English Channel.**

**A 10% service charge is added to tables of 6+ & all tips go directly to the staff working**

**A 10% service charge will be added to hotel guest's orders if they would like the bill added to their room.**