



# CHANNELS

— Bar & Brasserie —

## PLANT BASED

### SNACKS

£3.50 each or **3 for £9**

SICILIAN GREEN OLIVES **v.VE**

SPICED NUTS **v.VE**

GRILLED MALT RYE SOURDOUGH **v.VE**  
Whipped Marmite 'Butter', Puffed Rice.

CAULIFLOWER CHICKPEA BHAJI **v.VE**  
Mango Chutney, Dukkha.

BATTERED SALT PICKLES **v.VE**  
Tarragon & Parsley Mayonnaise.

BEETROOT OR CURRY PICKED QUAIL EGGS **v**  
Gherkin Ketchup, Salt & Vinegar Crunch.

### STARTERS

SEASONAL SOUP OF THE DAY **v** £6.25  
Grilled House Malt & Rye Sourdough.

TEMPURA SPRING ONION **v.VE** £5.95  
Romesco Sauce, Powdered Apple.

POTATO & AUBERGINE PRESS **v.VE** £6.95  
Baba Ganoush, Pomegranate, Dill.

SWEETCORN **v** £6.95  
Sweetcorn Fritter, Crispy Egg, Puffed Potato

### MAINS

ROAST PEAR & SWEET POTATO SALAD **v** £13.95  
Rocket, Dried Fig, Baby Spinach, Crumbled Feta, Sticky Pecans & Seeds, Crisp Bread.

"MAC & CHEESE" **v** £13.95  
Truffle Mornay, Wild Mushrooms, Wild Garlic

THAI GREEN CAULIFLOWER **v.VE** £13.95  
Sautéed Greens, Puffed Rice, Burnt Lime, Coriander "Prawn" Crackers

HISPI CABBAGE **v.VE** £15.95  
Roast Garlic Potato, Gremolata, Crunchy Bits

### DESSERT

"CHOCOLATE BROWNIE" **v.VE** £6.95  
Sorbet, Honeycomb.

PEAR & GINGER CAKE **v.VE** £6.95  
Spiced Rosemary Caramel, Pine Nut Crème.

SELECTION OF SORBETS **v.VE** £5.95

**v** - Vegetarian

**VE** - Vegan



All of our food is prepared in a kitchen where nuts, glutes and other allergens may be present, our menu descriptions do not include all ingredients.

If you have a known food allergy or intolerance please let us know before ordering, full allergen information is available from Management if required.

This menu is printed on FSC certified material.



*The majority of dishes we create contain fruit and vegetables grown in our own gardens.*



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