

PLANT BASED DISHES

We believe in the power of plants and grow as many ingredients as we can in our own Kitchen Garden.

SNACKS

£4 each or 3 for £10

Sicilian Green Olives | VE | GF |

Spiced Nuts | VE | GF |

Grilled Malt Rye Sourdough

Whipped Marmite 'Butter', Puffed Rice | VE |

Battered Salt Pickles

Tarragon & Parsley Mayonnaise | V |

Beetroot Pickled Quail Eggs

Gherkin Ketchup, Salt & Vinegar Crunch | V | GF |

Cauliflower Chickpea Bhaji

Mango Chutney, Dukkha | VE | GF |

GF Gluten Free options available

V Vegetarian | VE Vegan

Gluten Free options available

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

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



CHANNELS

— Bar & Brasserie —

STARTERS | LIGHT BITES

Seasonal Soup Of The Day

Grilled House Malt & Rye Sourdough | V | GF | £6.50

Tempura Spring Onion

Romesco Sauce, Powdered Onion | VE | £6.95

Heritage Beetroot

*Roast Baby Beets, Beet Ketchup, Sticky Pecan's,
Cashew Butter* | VE | £7.50

MAINS

“Mac & Cheese”

*Truffle Mornay, Wild Mushrooms,
Pea & Broad Bean Fricassee* | V | £15.95

Thai Green Cauliflower

*Sautéed Greens, Spiced Nuts, Puffed Rice,
Burnt Lime, Coriander Crackers* | VE | £14.95

BBQ Broccoli

*Peanut Satay Sauce, Smoked Aubergine, Black Garlic,
Miso Tofu* | VE | £14.95

DESSERTS

Peanut Butter Pudding

Cacao Sorbet, Salted Peanut, Honeycomb | VE | £6.95

Pear & Ginger Cake

*Glazed Pear, Spiced Rosemary Caramel,
Pine Nut Crème* | VE | £6.95

**Selection of Vegan
Ice Creams & Sorbets**

| VE | GF | £2 PER SCOOP

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