

PLANT BASED MENU

STARTERS

TOFU SALAD, Hoisin, Cashews, Lotus Crisps, Sakura, 13 P.3
BBQ JACK FRUIT TACOS, Wakame, Sriracha Mayo, Crisp Shallots, 13 P.3
BURRATA, Broad Bean Pesto, Confit Shallots, Croútes, Green Oil, 12 //

MAINS

ROASTED COURGETTE, Harissa Hummus, Chermoula, Paneer Cheese, Zaatar, 17 V PEA & MINT RISOTTO, Fennel Pollen, Baked Feta, Lavender 19 V GNOCCHI, Curried Cream, Sweetcorn, Vegan Feta, Dukkah 20 P3

DESSERTS

PINEAPPLE, Coconut Mousse, Coconut Ice Cream, Passion Fruit, Lime 9 23

JUDE'S ICE CREAM & SORBET \mathcal{PB}

Ice Cream Vanilla | Mint Chocolate Chip | Coconut Sorbet Raspberry | Lemon | Blood Orange

One Scoop 4 | Two Scoops 7

PB = Plant Based V=Vegetarían



Scan for Allergens

VAT inclusive. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.