

Brasserie Vegan Menu

Please note that each order requesting a change to the ingredients of any dish, as described in our menu, will incur an additional charge of £2.50.

STARTERS

Chestnut mushroom soup flavored with coconut & pickled shimeji
9.50 (ngci)

Skindles' salad
Rocket leaves, olives, cherry tomatoes, avocado,
grilled tofu, poivrade artichoke, raw onion rings,
olive oil & mustard dressing, fried pita 10.50

Beetroot carpaccio, Puy lentil salad with taro fritters
& tomato chutney 10.25 (ngci)

MAIN COURSES

Pearled spelt risotto with pumpkin, Jerusalem artichoke & mushrooms,
sage oil 18.00

Sweet potato gnocchi with seasonal vegetables, spinach coulis
17.00 (ngci)

Stuffed cabbage leaves with cauliflower, greek white, soya chunks,
garlic sautéed okra, carrot & cumin sauce
17.50 (ngci)

DESSERTS

Pineapple & apple crumble with coconut ice cream 9.50

Dark chocolate mousse with hazelnuts, raspberry sorbet 10.00 (ngci)

Selection of fruit sorbets 3.00 per scoop (ngci)

Coffee or tea & dark chocolate almond rocher 4.50 (ngci)

(ngci)-no gluten containing ingredients

Full allergen information is available upon request.

Please ask a member of our Management team.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.