



menu of the day

vegan lunch

two courses **22.50**, three courses **27.50**

starter

seasonal soup of the day

portobello mushroom, celeriac butter, sourdough

salt baked beetroot, candied pecans, rocket

main

chargrilled butternut squash, katsu curry, roast cashew nuts

ras el hanout aubergine, pomegranate, gremolata

pumpkin risotto, crispy potato skins, sage, confit onions

side

chips, chunky or skinny **4.50**

crispy onion rings **4.50**

clocktower mixed salad, sun blushed tomatoes,
crispy onions **4.50**

pink fir new potatoes **4.50**

pudding

orange chocolate cake, peanut chip ice cream

fruit salad

chocolate pot

choice of sorbets

Please speak to a member of staff if you have any special dietary requirements. Our dishes are freshly prepared so many of them can be adapted to be gluten free. It is the responsibility of the guest to inform the manager of any special dietary requirements 48 hours prior to ordering. Allergen information relating to all our dishes is available; however, due to preparation it is not possible to guarantee the total segregation of any allergens. Prices include VAT at current rate.