

## **VEGAN MENU**

(Served 6:00pm - 9:00pm)

Starters	£
Lemon and coriander falafel, red pepper and harissa hummus, pomegranate molasses (627kcals)	8
Seasonal soup of the day (103kcals)	8
Heritage garden pea and malt vinegar croquette, granny smith apples, brown sauce (277kcals)	8
Mains	
Japanese tempura tender stem broccoli, steamed bao bun, miso and tofu cream, pickled chilli, sriracha sauce (441kcals)	20
Butternut squash and spinach tikka masala, steamed jasmine rice, flatbread, coconut, coriander (892kcals)	20
Chestnut mushroom and cherry tomato arrabbiata, fusilli pasta, Ribby garden herb oil (792kcals)	20
Sides	
Green beans (39kcals)	5
Skinny fries (279kcals)	5
Chunky chips (344kcals)	5
Desserts	
Dark chocolate brownie (610kcals)	8
Vanilla and coconut rice pudding, Captain Morgan's spiced rum and golden raisin syrup (697kcals)	8
Selection of vegan ice creams  Chocolate & orange (65kcal), strawberry (90kcal), tiramisu (138kcal), vanilla & coconut (65kcal)	8

A discretionary 5% service charge will be added to your total dining bill. For guests dining with dinner allocation the 5% service charge will be added prior to your allocation being omitted. Please ensure you sign a copy of your bill prior to departing The Orangery.

## ALLERGEN INFORMATION:

If you have a specific food or drink allergen request from any of the 14 FSA registered allergens, please inform us; we will take reasonable steps to prepare your order safely. We cannot guarantee a completely allergen-free environment or products during your visit.

