

ALL DAY EATERY & LATE BAR

VEGAN MENU 2 COURSE £10 | 3 COURSES £15

STARTERS

STEAMED CHINESE BAO BUN Choose from:

Spicy BBQ pulled jackfruit

Shredded vegan mock duck and hoisin sauce

Honey ginger tofu with banh mi slaw

WILD MUSHROOM SOUR DOUGH

White wine and soya milk cream reduction garlic and tarragon with fresh black truffle

MAC & CHEESE Vegan cheese and soya milk sauce with garlic

> **SOUP OF THE DAY** Served with farmhouse bread

MAINS

HUDSON VEGAN BURGER

Mushroom black bean baby gem lettuce and pickles

SUPERFOOD SALAD Avocado soya bean chickpea edamame cannellini bean quinoa dried cranberries

Mint lime and crisp leaves

THAI QUORN BROTH

Pan fried Quorn fresh coriander rice noodles, Thai vegetables and tendestem broccoli

TAGINE

Chickpea Tagine with Isreal cous cous and flatbread

DESSERTS

ORANGE CRÈAM BRÛLÉE With homemade shortbread

CHEFS SEASONAL FRUIT CRUMBLE Vanilla custard

CHOCOLATE BROWNIE Served with Vanilla Ice cream & Caramalised Pistachios

SELECTION OF VEGAN ICE CREAMS



Please note: A 10% discretionary service charge will be added to your bill. Please inform your server of any dietary requirements.