



VEGETARIAN  
& VEGAN MENU

STARTERS

Borscht *with* Horseradish Crème Fraîche (vg)

Roast Root Vegetable Salad  
*with* Giant Cous Cous, Toasted Seeds and a Herb Vinaigrette (vg)

Aged Gruyère and Caramelised Onion Tart

MAIN COURSES

Soufflé Suisse  
*gem heart salad*

Aubergine Schnitzel (vg)  
*sun-dried tomatoes and salsa verde*

Wild Mushroom Stroganoff  
*herb buttered spätzle*

Hriday's Roast Aubergine & Chickpea Curry (vg)



(vg) dishes are vegan

Prices include VAT

A discretionary 15% Service Charge will be added to your bill

All gratuities are managed independently

No intrusive or flash Photography

