

# Spring à La Carte Menu Vegan

**House Sourdough £4**  
Arbequina olive oil, balsamic

## Starters

**Onion Velouté £11**  
Almonds, liquorice

**Asparagus & Wild Garlic Risotto £13**

**Chestnut Mushroom Parfait £13**  
Pickled shallots, shimeji, grilled sourdough

**North West Garden Vegetables £14**  
Chives, chardonnay vinaigrette

## Mains

**Polenta Crusted Aubergine £22**  
Jewelled tabbouleh, rose harissa, creamed coconut

**Roasted Butternut Squash £23**  
Caponata, crisp sage, salsa verde & artichoke, basil

**Spring Vegetable Minestrone £22**  
Cabbage, peas, broad beans, Vichy carrot, sun dried tomato, pasta

**Confit Fennel and Olives, £21**  
Provençal tomato sauce, rouille mash

## Desserts

**Yorkshire Forced Rhubarb and Custard Trifle £11**

**Chocolate 'Melt-in-the-Middle' Pudding £13**  
Hazelnut praline

**Sticky Toffee Pudding £12**  
Salted caramel ice cream

**Passionfruit Cheesecake £12**  
Mango sorbet

**jamesMARTIN**  
MANCHESTER