

VEGAN MENU

BREAKFAST

Granola Yoghurt Parfait (240cal) 10
Coconut Yoghurt | Home Made Granola |
Seasonal Berries

Full English Breakfast (860 cal) 24
Vegan Sausage | Grilled Portobello Mushroom
Vine Cherry Tomato | Avocado | Baked Beans | Hash Browns

Warm Quinoa Bowl (590 cal) 15
Wakame Sauerkraut | Butternut Squash | Edamame Beans
Yuzu Dressing

Wild Mushroom Sourdough Toast (560 cal) 15
Grilled Portobello Mushrooms | Vine Cherry Tomatoes

Crushed Avocado Sourdough Toast (410 cal) 15
Sun Blushed Tomatoes

Red Flannel Hash (370 cal) 17
Heritage Beets | Fried Potato | Vegan Feta

SOUPS & SNACKS

Country Vegetable Soup (250 cal) 10
Tomato Broth | Seasonal Vegetables

Selection of Crudites (420 cal) 10
Hummus | Guacamole

Hummus (480 cal) 12
Sesame | Lemon Juice | Olive Oil
Khobez Bread

Moutabal (380 cal) 12
Smokey Aubergine | Sesame | Lemon Juice |
Olive oil | Khobez Bread

Falafel (650 cal) 16
Tahini Sauce

SALADS

Chopped Salad (710 cal) 15
9 Vegetables | Vegan Feta | Avocado |
Lemon Vinaigrette

Heirloom Tomato Salad (340 cal) 19
Toasted pine nuts | Vegan Pesto |
Balsamic Vinegar Glaze

Heritage Beetroot & Puy Lentil Salad (450 cal) 19
Seasonal Leaves | Vegan Feta | Coriander |
Citrus Dressing

PASTA & RISOTTO

Penne Pasta 17
Vine Plum Tomato Sauce | Fresh Basil |
Vegan Parmesan (800 cal)
Or
Flora Cream Sauce | Wild Mushrooms | Herbs (950 cal)

Pumpkin & Sage Tortellini (900 cal) 17
Roasted Squash | Pine Nuts | Herb Oil

Mushroom Risotto (950 cal) 17
Chipotle Almonds | Miso | Almond Butter

MAINS

Grilled Cauliflower Steak (860 cal) 19
Spinach | Quinoa | Caper | Golden Raisin
Pine Nut Salsa

Lentil & Kidney Bean Chilli (650 cal) 18
Steamed Basmati Rice

DESSERTS

Valrhona Chocolate & Raspberry Tart (580 cal) 10
Raspberry Sorbet

Seasonal Sliced Fruits & Berries (180 cal) 14

Selection of Homemade Sorbets (137 cal/scoop) 10

Grosvenor House makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As we prepares all our food in centralised kitchens, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A discretionary 12.5% service charge will be added to your final account