



Pall Mall
Vegan Menu 2024

Cold Canapés

Nut cheese, oat cream and chive crostini
Spiced avocado and herb oat crème fraîche
Sweet potato blini and beetroot caviar
Smoked carrot tartare and citrus jelly
Heritage radish and chard eggplant
Romesco on crostini
Smashed tofu, cherry tomato and basil

Hot Canapés

Spiced pumpkin arancini and cumin vegan mayonnaise
Cauliflower satay

Starters

Almond cream, charred tender stem broccoli, Espelette chili
and smoked almonds
King oyster mushroom carpaccio, pickled shimeji mushrooms,
parmesan, walnut and orange dressing
Avocado and heritage tomato cocktail and parmesan palmiers
Salt baked beetroot, oat crème fraîche, basil and Cornish leaves

£14.50

Mains

Cauliflower feuille de brick, egg plant steak, coriander, pickled red onion,
garbanzo and tomato ragu
Aubergine steaks, wild mushroom, truffled potatoes, green beans
and salsa verde
Spiced pumpkin arancini and cumin vegan mayonnaise

£30.25

Desserts

Coconut and Malibu pannacotta and exotic fruit compote
Hazelnut Rocher, chocolate sponge, hazelnut ice cream and praline sauce

£14.50



89 Pall Mall, London SW1Y 5HS
020 7930 2345