



Vegan & Vegetarian

APPETISERS

FRESHLY BACKED FOCACCIA (vg)

Olive oil & balsamic vinegar

£5.00

SPICY EDAMAME (vg)

Japanese steamed soya beans with chilli & garlic

£5.00

SMOKED AUBERGINE TARTAR (v)

Tahini, pomegranate, walnuts, balsamic dressing

£5.50

PADRON PEPPERS (vg)

Orange miso & sesame seeds

£5.00

STARTERS

ROAST BEETROOT SALAD (vg)

Hazelnuts, honey mustard dressing

£7.50

HERITAGE TOMATO SALAD (vg)

Tomato, balsamic, green pesto, basil

£8.00

ROAST BUTTERNUT SQUASH SOUP (vg)

Toasted pumpkin seeds, chives, truffle oil

£8.00

RED QUINOA SALAD (vg)

Smoked aubergine, squash, roasted sweet peppers, parsley

£7.00

MAINS

AROMATIC GREEN VEGETABLE CURRY (vg)

Steamed rice, crispy shallots, aubergine

£13.95

AUBERGINE AND LENTIL CURRY (vg)

Coriander, crispy shallots, steamed rice

£14.00

ROAST BUTTERNUT SQUASH RISOTTO (vg)

Leeks, courgette, parsley, balsamic glaze

£14.95

GRILLED CAULIFLOWER STEAK (vg)

Roasted peppers sauce, olive salsa, pumpkin seeds, chilli balsamic dressing

£15.00

SIDE DISHES

TENDERSTEM BROCCOLI (vg)

£4.00

MIXED LEAF SALAD (vg)

£4.00

HONEY GLAZED & SESAME CARROTS (vg)

£4.00

ROAST BABY POTATOES (vg)

£4.00

SWEET POTATOES (vg)

£4.00

DESSERTS

SELECTION OF ICE CREAM (v)

Vanilla, coconut, caramel

£4.50

VEGAN SORBET (vg)

Raspberry, coconut sorbet, mango sorbet

£4.00

VEGAN SLAB BROWNIES (vg)

Coconut sorbet, chocolate sauce

£7.00

RASPBERRY AND ALMOND TART (v)

Raspberry sorbet, mint chocolate sauce

£7.00