

Vegan Menu

Starters

Homemade Soup served with Warm Crusty Bread GFO	£7.00
Falafels with Tomato, Pomegranate and Chive Salad, Pitta Fingers and Sweet Chilli Houmous GFO	£7.50
Rustic Bread and Marinated Olives with Balsamic Vinegar, Olive Oil and Confit Garlic GFO	£6.50
Oven Baked Field Mushroom with Sauteed Red Onions and a Drizzle of Moden Balsamic Vinegar GF	na £6.50
Mains	
Roasted Butternut Squash Risotto with Baby Leeks and Baby Spinach GF	£15.50
Wild Mushroom and Courgette Stroganoff, White and Wild Rice and Wilted Baby Spinach GF	£16.00
Plant Burger in a Brioche style Bun with Lettuce, Beef Tomato and Red Onion, Sweet Potato Fries and Vegannaise GFO	£15.50
Linguini of Vegan Meatballs with roasted Peppers, chargrilled Courgettes and a spiced Tomato Sauce	£16.00
Desserts	
Fruit Crumble with Vegan Vanilla Ice Cream GF	£7.00
Vegan Sticky Toffee Pudding with Vegan Toffee Sauce and Vegan Vanilla Ice Cream GF	£7.50
Ice Cream & Sorbet per scoop GFO Vegan Vanilla Ice Cream or Lemon, Mango & Passionfruit or Raspberry Sorbet	£2.00