



VEGAN MENU

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Please allow additional preparation time as these items are made to order, just for you.
Given the specialist nature of this menu, we reserve the right to change this menu with out notice.

TO START

CHEF'S HOMEMADE LENTIL SOUP

With oatcakes. (GF) £4

CRISPY TEMPURA VEGETABLES

On sesame dressed leaves and thai sweet chilli dip. (GF) £5

ROASTED BUTTERNUT SQUASH, PINE NUT AND TOMATO SALAD

With a red onion and chutney and balsamic reduction. (GF) £5

MAINS

GRILLED FLATBREAD

Filled with a mixed vegetable and tomato ragout, sweet potato fries and dressed leaves. £11

WILD MUSHROOM AND ROAST GARLIC PAPARDELLE PASTA

With baby spinach, tarragon, olive oil and rocket leaves. (GF*) £11

CAJUN SPICED ROAST VEGETABLES

With a steamed rice, and roasted red pepper coulis and herb oil. (GF) £11

SWEETS

RED BERRY CRUMBLE

With a lotus biscuit crumb and sorbet. £5.5

TRIO OF SORBETS

(GF*) £5

CRISPY CHOCOLATE AND HAZELNUT FILLED CHURROS

With fresh strawberries and a pot of chocolate dipping sauce. (N) £6