



VEGETARIAN AND VEGAN

STARTERS

Garlic scented warm flatbread topped with baby peppers, mushrooms, sweet red onions and aged olive oil	£5.95
Mixed fruit platter with red berries, passion fruit syrup and mango sorbet	£5.95
Marinated olives served with balsamic vinegar, olive oil and warm bread	£6.95
Rosemary scented polenta, vegan cheese and wild mushroom fritters served with a tomato and red pepper dipping sauce	£6.25
Sweet potato, cumin and coriander pakora with spiced red onions and toasted peanut salad	£5.95
Twice cooked potato wedges topped with a tomato and chilli salsa topped with vegan cheese	£6.95

MAIN COURSES

Madras spiced butternut squash curry topped with a Bombay spiced crumb served with a coconut rice pilaf, pomegranate and cucumber salad and garlic naan bread	£10.95
Portabello mushroom and leek kiev served with smoked paprika fries, chargrilled little gem and red onion salad	£10.95
Vegan burger served on a toasted pretzel style bun with sweetcorn relish, plum tomatoes, red onions, fries and a celeriac slaw	£12.95
Oven baked mixed vegetable enchiladas with jalapenos, vegan cheese, tomato passata, mixed leaf salad and fries	£10.95
Vegan club sandwich served with twice cooked potato wedges, celeriac slaw and mixed leaf salad	£9.95

DESSERTS

Warm apple and rhubarb crumble with vegan ice cream	£5.95
Dark chocolate tart with toasted coconut and vegan ice cream	£5.95
Steamed sticky toffee pudding with toffee sauce and vegan ice cream	£5.95