



VEGAN MENU

STARTERS

OLIVES, RUSTIC BREAD, OIL & BALSAMIC VE	4.95	BUTTERNUT SOUP VE GF	5.95
		Crispy sage leaves, caramelised apple croutons	
VEGAN NACHOS VE GF	Individual 7.50 To share 13.95	TOMATO & BASIL ARANCINI VE	7.50
Tortilla chips loaded with vegan cheese & grilled until melted, served with spicy chilli & traditional Mexican dipping sauces		Rocket salad, Marinara dipping sauce	
RAINBOW SPRING ROLLS VE GF	7.50	STEAMED BAO BUNS VE	Individual 7.50 To share 13.95
Filled with carrot, leek, spring onion, courgette, bean sprouts & coriander, deep fried & coated in sesame, served with a sweet chilli dipping sauce & kimchi slaw		Light & fluffy Asian steamed buns filled with BBQ mushrooms, carrot, celery, pak choi topped with crushed peanuts	

MAINS

QUORN MEATBALLS VE GF?	12.95	ROASTED BUTTERNUT & CRANBERRY SALAD GF VE	9.95
Quorn mince mixed with mushrooms, carrots, onion & herbs in a smooth tomato sauce, spaghetti & shaved vegan cheeses		Tossed with mixed baby leaves, onion, tomato, couscous, candied walnuts & radish served with an apple cider vinaigrette	
SWEET POTATO & AUBERGINE KATSU CURRY VE	13.95	ULTIMATE VEGAN BURGER VE GF?	12.95
Our own authentic Katsu curry made with onion, garlic, ginger, carrot & mild spices served with sticky coconut rice, kimchi slaw, shredded chilli & spring onion		Homemade lentil, carrot, spring onion, garlic, cumin & coriander burger encased in a brioche bun topped with aioli, served with house chips & small side salad	
HOISIN NOODLES VE	12.95	PAN FRIED VEG FAJITAS GF? V VE	13.50
Thick Japanese udon noodles in a rich hoisin sauce, tossed with mange-tout, baby corn, peppers & onions & pak choi		Served on a sizzling skillet, with tortillas, guacamole & salsa. Fresh peppers & onions are cooked in our own blend of fajita seasoning.	

DESSERTS

CHOCOLATE BROWNIE VE GF	6.95	LEMON SORBET VE GF	5.75
Homemade coconut clotted cream		Two scoops of local sorbet topped with fresh raspberries & lemon zest	
FRESH FRUIT PLATE VE GF	5.95	DARK CHOCOLATE & ORANGE MOUSSE VE	6.50
		Dark chocolate, coconut milk & Cointreau made into a velvety mousse, topped with candied orange & served with coconut ice cream	
CARAMELISED BISCUIT CHEESECAKE VE	7.25		
Coconut Ice cream			

Please inform us if you have a food allergy that we should be aware of

GF GLUTEN FREE GF? CAN BE GLUTEN FREE (please ask) VE VEGAN VE? CAN BE VEGAN (please ask) V VEGETARIAN