



Vegan Menu

Starters

Soup of the day
with baked ciabatta (GF adaptable) £8.50

Spinach & chestnut mushroom bon bons
Served with sweet & sour cherry sauce, seasonal leaves, parsnip crisp (GF)
£8.50

Smoked Applewood rarebit
Toasted croûte, roasted beetroot, vegan feta cheese with red onion, tomato,
olive & mint salad (GF) £8.50

Mains

Provençale pasta gnocchi
Dumplings bound with tomatoes, peppers, shallot, courgette & aubergine in a
classic tomato & oregano sauce, topped with vean parmesan (GF) £19.95

Vegetable Tikka Masala
Basmati rice, chutney, onion relish, poppadum (GF) £14.95
Add vegan halloumi - £1.55

Field mushroom, wilsted spinach & vegan halloumi burger stack
Served in a toasted free from roll, skinny fries, crispy onion rings (GF
adaptable) £14.95

Desserts

Sticky toffee pudding
Served with dairy free toffee sauce, vanilla ice cream (GF) £7.95

Warm lemon drizzle cake
Orange sorbet (GF) £7.95

Chocolate pudding
Chocolate sauce, chocolare or vanilla ice cream £7.95

Food Allergies and Intolerances:

All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared. Our menu does not list all ingredients, if you require any advice about ingredients, please ask your server before ordering.

