

VEGAN STARTERS

SWEET POTATO SOUP £4.95

roasted sweet potato, coconut milk, with a blackberry and basil drizzle

HUMMUS £4.95 (GF option available)

with middle eastern spices and herbs,
pita chips flavoured with cumin, thyme and zaatar

JACKFRUIT CROQUETTES £5.95 (GF option available)

jackfruit mixed with lightly spiced potato and falafel,
with mixed leaves and bbq sauce

VEGAN SANDWICHES AND BURGERS

BEET BURGER £10.95

homemade with beetroot, bulgar wheat, lentils and kale leaves,
caramelised red onion and fennel seeds, served with french fries and dressed mixed
leaves

VEGAN STYLE FISH BUTTY £8.95 (GF option available)

banana blossom, with gherkin, caper and dill batter, served with chips and dressed
leaves

VEGAN MAINS

NORTH AFRICAN SPICED 'GLOW BOWL' £10.95

chickpeas in a spiced tomato sauce, with minted couscous and cucumber salad, served with hummus and pita wedges flavoured with cumin, thyme and sesame seeds

WINTER VEGETABLE POT PIE £10.45 (GF option available)

parsnip, carrot, onion, leek, celery and kale with pearl barley, topped with a squash, sage and walnut scone, served with chips, mixed greens and roast carrot

MUSHROOM RIGATONI £12.95

vegan pasta tossed in chefs rich mushroom sauce, fresh spinach leaves, with tenderstem broccoli, rocket, toasted walnuts and crusty bread

VEGAN STYLE FISH AND CHIPS £10.95 (GF option available)

banana blossom, with gherkin, caper and dill batter, served with homemade chips, mushy peas and lemon

VEGAN DESSERTS

STEWED PEAR WITH WINTER BERRY COULIS £4.95 (GF option available)

served with dairy free ice cream

LEMON SWIRL CHEESECAKE £4.95

with dairy free ice cream