

VEGANS, VEGETARIANS & PESCATARIANS



STARTERS

- Garlic sauteed mushrooms with garlic parsley white wine sauce V VG GF 6.95
- Soup of the day with warm bread V VG GF 6.95
- Hummus, croutes & crudites V VG 6.95
- Mixed beetroot salad with pink peppercorn & orange segments V VG GF 6.95
- Halloumi fries with sweet chilli dipping sauce V 7.50
- Garlic bread V 4.50 /Garlic bread with cheese V 5.95
- Salmon gravadlax, pickled cucumber, candied & golden beetroot V GF 8.95
- Porcini mushroom arancini truffle olive oil dressing V VG 8.95

MAINS

- Nut roast roasted new potatoes medley of seasonal vegetables & gravy V VG GF 15.95
- Veggie burger served with fries, tomato relish & slaw V VG GF 14.95
- Cod & chunky chips garden peas V GF 10.95 / 14.95
- Mixed beetroot salad with pink peppercorn & orange segments V VG GF 11.95
- Penne tomato basil pesto V VG GF 13.95
- Quorn chilli served with basmati rice V GF 14.50
- Spinach & ricotta tortellini in tomato sauce V 13.95
- Wild mushroom risotto with white wine garlic & truffle oil V VG GF 14.95
- Spinach, sweet potato & chickpea curry with basmati rice V VG GF 15.95

DESERTS

- Apple crumble & custard V 7.95
- Chocolate brownie & vanilla ice cream V GF 7.95
- Sticky toffee pudding with honeycomb ice cream V 7.95
- Selection of sorbets V VG GF 7.50
- Panacotta & forest fruit compote V GF 7.95
- Trio of Joe Delucci ice cream V GF 7.95
- Marsbar cheesecake V 7.95

We are happy to provide allergen guidelines for all of our menu items. Please ask a member of our team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

