

Vegan Menu

**Starters**

**Tomato & Basil Soup** served with ciabatta **GFA** **5.75**

**Mushroom Crostini** Sautéed mushrooms with chilli & garlic served on toasted ciabatta finished with rape seed oil **GFA 6.50**

**Grilled Asparagus** with romesco sauce, toasted almonds, olive oil and pita bread **GFA 6.90**

**Vegi Sharing Board** sundried tomatoes, butter bean & mushroom bake & spiced hummus. With marinated olives, crispy veg salad & toasted breads **GFA 12.90**

**Mains**

**Mushroom & Butter Bean Bake** with kale, sundried tomato & paprika. Topped with pumpkin seeds and served with seasoned herb basmati rice **GFA 12.90**

**Thai Style Butternut Squash Curry** served with basmati rice **GFA 12.90**

**Superfood Salad** with mixed leaves, steamed broccoli, sweet potato, vegan mozzarella & roquito peppers. Dressed with an orange & mustard dressing **GFA 12.90**

**Penne Arrabiata** Penne pasta tossed in a tomato, basil & white wine sauce with sautéed chillies & garlic **GFA 9.50**

**Vegan Monster** **Pizza** onions, mushrooms, peppers & artichokes with vegan mozzarella **11.90**

**Margherita Pizza** our classic house pizza sauce with vegan mozzarella **10.50**

**Spiced Shredded Veggie Cheese Burger**  shredded carrots, onion, beetroot, swede, parsnips & squash patty served with onion rings, lettuce, tomato, pickles, vegan cheese & chunky chips **12.90**

**Desserts**

**Chocolate Mousse Cake** with honeycomb, raspberry sorbet & raspberry coulis **GFA 6.90**

**Apple & Blackcurrant Crumble** served with vegan custard **6.50**

**Green Apple Sorbet 5.00**

FOOD ALLERGIES & INTOLERANCES **GF** denotes there is a Gluten Free option available on request. Please let us know if you have any other dietary requirements when making your order.

A 10% optional service charge is added to tables of 6 or more.