INDULGE in OUR MOUTH-WATERING VEGAN MENU WITH SPECIALLY SELECTED INGREDIENTS
We only state allergens if they are an ingredient of a product. We do not include ‘May contain’ information. Please speak to a member of staff should you have any concerns. Full allergen information is available on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. For any more information on our menu, please ask a member of our team.

STARTERS

Caramelised celeriac & pear soup, hazelnut & rosemary pesto, charred sourdough (ve) ........................................ £5.95

Oyster mushroom & thyme bruschetta, kale & garlic dressing (ve) ................................................................. £6.95

MAINS

Cumin roasted squash & sweet potato curry, coconut sticky rice, cauliflower pakora (ve) .......................... £10.95

Sweet potato & white bean chilli, coriander, crispy thyme polenta chips, charred lime (ve) .................. £10.95

Sesame roasted tender stem broccoli, pink grapefruit, pickled red onion, toasted sunflower seeds & quinoa salad (ve) ... £9.95

Crispy sourdough pizza; rich tomato sauce, roasted butternut squash, grilled tender stem broccoli, vegan mozzarella cheese, parsnip crisps (ve) .......................... £10.25

DESSERTS

Raspberry sorbet, red berry coulis, strawberries, freeze dried raspberries, fresh mint (ve) ....................... £5.00

Vegan cookie loaf cake, red berry coulis, vegan vanilla ice cream (ve) ......................................................... £6.50