

PLANT BASED MENU

STARTERS

Brasserie Artisan Soup Bowl (GFO) £7.25
Warm Olive Oil Focaccia

Smokey Butter Bean & Avocado on Tomato
Sourdough Toast £9.25
Pesto Dressing & Pumpkin Seeds

Beer Battered Beetroot £8.95
Tomato Chutney, Balsamic Reduction & Rocket

Tomato & Extra Virgin Olive Oil Focaccia £4.50
with Aged Balsamic

Marinated Mixed Olives £5.25
Sundried Tomato, Garlic & Herb Dressing

MAINS

Gochujang Roasted Sweet Potato (GF) £17.50
Radish, Cucumber & Mixed Grains

Jerusalem Artichoke Risotto (GF) £18.95
Wild Mushroom & White Truffle Oil

Artisan Pizza £15.95
Vegan Mozzarella, Sundried Tomato & Basil

Penne Pasta (GF) £17.50
Broad Beans, Lemon, Charred Tender Stem Broccoli &
Vegan Cream Cheese Sauce

DESSERTS

Chocolate Truffle Brownie Torte (GF) £8.95
Glazed Banana & Cocoa Sauce

Hot Waffles £8.95
Sour Cherries & Vanilla Ice Cream

Bramley Apple & Oat Crumble (GF) £8.95
Vanilla Soya Custard

Selection of Ice Cream &
Sorbets (GF) £6.75
Salted Caramel, Dark Chocolate, Strawberry or
Vanilla Ice Cream
Mango, Raspberry, Strawberry or Lime Sorbet

Food Allergies & Intolerances - Please speak to a member of our team about your requirements before ordering.
(N) - Contains Nuts (GF) - Gluten Free (V) - Suitable for Vegetarian (GFO) - Gluten Free Option Available (VE) - Vegan
We cannot guarantee any of our dishes meet these requirements as it is produced in an environment where these allergens are present.