

PLANT BASED MENU

STARTERS

Brasserie Artisan Soup Bowl £7.95
Warm Sourdough Roll (GFO)

Seasonal Melon £6.50

Mango Sorbet, English Strawberries &
Elderflower Syrup (GF)

Warm Rosemary Focaccia £5.00
Balsamic Vinegar & Olive Oil

Charred Pepper, Rocket & Cucumber Salad £9.95
Soy-Mustard, Crispy Shallots & Toasted Sesame (GFO)

Moroccan Falafel £9.95
Pineapple-Jalapeno Salsa & Sriracha Vegan Mayonnaise

MAINS

Scialatielli Pasta £17.95
Slow Roast Vine Tomatoes, Garlic, Basil & Black Pepper

Mushroom & Thyme Burger £19.50
Vegan Cheddar, Caramelised Red Onion Jam, Toasted Bun,
Sriracha Mayo & Sweet Potato Fries (GFO)

Charred Peppers £16.50
Vegan Mozzarella, Spinach & Pickled Jalapeno

Vegetable Kebab £17.95
Smoked Hummus, Lemon & Herb Dressing & Stone Baked
Flatbread (GFO)

DESSERTS

Chocolate Truffle Brownie Torte £9.95
Raspberry Gel & Raspberry Sorbet (GF)

Glazed Lemon Tart £9.95
Strawberries & Vanilla Cream (N)

Selection of Ice Cream &
Sorbets £7.50 (GF)
Chocolate, Mint Chocolate, Salted Caramel,
Strawberry or Vanilla Ice Cream
Raspberry, Mango or Lemon Sorbet

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