PLANT BASED MENU

STARTERS

Roasted Winter Vegetable Soup Bowl £7.95
Warm Sourdough Roll (GFO)

Seasonal Melon £9.95
Blackberry Compote, Orange & Mint Syrup (GF)

Warm Rosemary Focaccia with Kalamata Black Olives & Cerignola Green Olives £9.95
Oregano & Lemon Oil

Beetroot Falafel £9.95
Winter Leaf Salad, Pomegranate Molasses, Orange & Thyme Jus

MAINS

Scialatielli Pasta £17.95
Roast Vine Tomatoes, Garlic, Baby Spinach, Basil & Black Pepper & Vegan Parmesan

Plant Based Burger £19.50
Double Burger, Toasted Bun, Mature Vegan Cheddar, Jalapenos, Little Gem, Vine Tomato, Chipotle Mayo & Sweet Potato Fries (GFO)

Chestnut Mushroom Bourguignon Pie £18.50
Roast Potatoes, Winter Vegetables & Red Wine Jus (GFO)

Grilled Vegetable & Sun-Dried Tomato Tart £19.25
Roast New Potatoes, Buttered Curly Kale & Arrabbiata Sauce (GF)

DESSERTS

Chocolate Truffle Brownie Torte £9.95
Dark Chocolate Shavings & Salted Caramel Sauce (GF)

Sticky Date Pudding £9.95
Maple Toffee Sauce & Vanilla Ice Cream

Christmas Pudding £9.95
Mulled Plums & Brandy Sauce

Selection of Ice Cream & Sorbets £7.50 (GF)
Chocolate, 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.