

PLANT BASED MENU

STARTERS

Brasserie Artisan Soup Bowl £7.25
Warm Sourdough (GFO)

Slow Roast Tomato Bruschetta £9.25
White Bean Pesto, Avocado, Wild Rocket
& Roast Garlic Dressing

Moroccan Spiced Falafel £8.95
Pickled Red Onion, Harissa Dressing, Cucumber
& Pea Shoots

Halkidiki & Kalamata Olives £5.25
Sundried Tomato, Garlic & Herb Dressing (GF)

MAINS

Warm Vegan Feta Salad £17.50
Cucumber, Roast Pepper, Vine Tomato, Olives, Crispy Capers
& Harissa Dressing (GF)

Beetroot Burger £18.95
Grilled Flat Cap Mushroom, Toasted Bun, Rocket, Tomato,
Vegan Mayo & Cajun Chips

Vegan Mozzarella Pizza £15.95
Tomato, Olives, Vegan Pesto & Black Garlic

Jackfruit Wings £17.50
Sambal Sauce, Soy, Ginger & Cucumber Salad, Jasmine Rice
& Toasted Sesame Dressing

DESSERTS

Chocolate Brownie Torte £8.95
Crushed Raspberries & Vanilla Ice Cream (GF)

Hot Waffles £8.95
English Strawberries, Strawberry Sorbet
& Maple Syrup

Raspberry & Almond Tart £8.95
Vanilla Soya Custard (N)

Selection of Ice Cream &
Sorbet £6.75 (GF)
Salted Caramel, Milk Chocolate, Strawberry or Vanilla
Ice Cream
Mango, Raspberry, Passion Fruit 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.