

PLANT BASED MENU

STARTERS

The Brasserie Artisan Soup Bowl (GFO) £6.95
Warm Focaccia

Pan Fried Wild Mushrooms £7.95
With Sourdough Toast & Henderson's Relish

Marinated Mixed Olives (VE,GF) £5.25
Sundried Tomato, Garlic & Herb Dressing

Ale battered Beetroot £8.95
Avocado Salad, Lime & Coriander Dressing

Tomato & Extra Virgin Olive Oil Focaccia £4.00
with Aged Balsamic

MAINS

Sweet Potato, Spinach & Red
Lentil Dahl (GFO) £8.95 Starter/ £17.50 Main
Coriander, Crisp Onions & Flatbread

Sun Dried Tomato Pesto Linguine £16.95
Roast Fennel, Cherry Tomato & Baby Spinach

Artisan Pizza £15.95
Roast Pepper & Sundried Tomato, Charred Onion,
Vegan Mozzarella & Rocket

Roast Butternut Squash, Red Quinoa &
Borlotti Bean Salad (GF) £17.50
Tahini Dressing

DESSERTS

Chocolate Truffle Brownie Torte (GF) £8.25
Black Cherry Compote

Hot Waffles £8.25
Forced Yorkshire Rhubarb & Vanilla Ice Cream

Apple & Blackberry Flapjack Crumble (GF/N) £8.25
Vanilla Soya Custard

Selection of Ice Cream &
Sorbets (GF) £6.50
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.