

PLANT BASED MENU

STARTERS

Brasserie Artisan Soup Bowl £7.25
Warm Sourdough (GFO)

Maple Roast Butternut Squash £9.25
Rocket, Pickled Cranberries & Toasted Pumpkin Seed
Dukkah (GF)

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

Smokey Aubergine & Pepper Tagine £16.95
Pomegranate Rice Pilaf & Coriander Oil (GF)

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

Vegan Mozzarella Pizza £15.95
Green Chilli, Sundried Tomato & Basil

Jackfruit Wings £17.50
Sriracha Sauce, Soy, Ginger & Cucumber Salad, Jasmine Rice
& Toasted Sesame Dressing (GF)

DESSERTS

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

Hot Belgian Waffles £8.95
Blueberry Compote, Maple Syrup & Apple Sorbet

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

Selection of Ice Cream &
Sorbets £6.75 (GF)
Sea Salt & Caramel, Belgian Chocolate, Strawberry or
Vanilla & Clotted Cream Ice Cream
Raspberry, Apple, 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 (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.