

## PLANT BASED MENU

### STARTERS

Roasted Winter Vegetable Soup £7.50  
Olive Oil & Sea Salt Focaccia (GFO)

Seasonal Sweet Melon £8.50  
Poached Apple, Blackcurrant Sorbet, Clementine & Mint  
Syrup (GF)

Red Lentil & Chickpea Dahl £9.75  
Baked Tortilla Chips (GF)

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

### MAINS

Smokey Aubergine & Pepper Tagine £17.95  
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

Butternut Squash, Quinoa & Pumpkin Seed Tart £17.95  
Arrabiata Sauce (GF)

### DESSERTS

Chocolate Truffle Brownie Torte £8.95  
Spiced Oranges & Salted Caramel Sauce (GF)

Christmas Pudding £8.95  
Mulled Plums & Soya Custard (GFO)

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

Selection of Ice Cream &  
Sorbets £6.75 (GF)  
Salted Caramel, Chocolate,  
Strawberry or Vanilla 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.