

PLANT BASED MENU

STARTERS

Brasserie Artisan Soup Bowl £7.25
Warm Sourdough (GFO)

Roast Carrot Houmous £6.50
Ras-el-Hanout, Lemon Oil, Fried Corn Tortilla Chips (GF)

Baked Portobello Mushrooms £9.75
Garlic Butter Sourdough Toast & Crispy Leek (GFO)

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

MAINS

Red Lentil, Cauliflower & Chickpea Dahl £17.95
Wholegrain Rice (GF)

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

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

Butternut Squash, Quinoa & Pumpkin Seed Tart £17.95
Baby Spinach, Squash & Beetroot Salad & Arrabiata Sauce
(GF)

DESSERTS

Chocolate Truffle Brownie Torte £8.95
Blood Orange Sorbet (GF)

Apple Crumble Tart £8.95
Vanilla Soya Custard

Selection of Ice Cream &
Sorbetes £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.