

VEGAN MENU

2 - COURSE £20.00 | 3 - COURSE £25.00

STARTERS

SOUP OF THE DAY 7.00 SERVED WITH A BREAD ROLL

SESAME RICE BALLS 7.00 WITH SPRING ONION AND SOY (234 KCAL)

TERIYAKI CELERIAC 8.00 WITH CHILLI CUCUMBERS (195 KCAL)

CAULIFLOWER FRITTERS 8.00 WITH CURRIED MAYO (314 KCAL)

MAIN COURSE

VIETNAMESE YELLOW CURRY 15.00 WITH SILKEN TOFU AND JASMINE RICE (789 KCAL)

HERB CRUSTED CAULIFLOWER STEAK 15.00 WITH WHITE BEANS AND TOMATOES (238 KCAL)

WALNUT AND BROWN RICE BURGER 16.00 BRIOCHE STYLE BUN, VEGAN MAYO AND GEM LETTUCE (641 KCAL)

LENTIL AND VEGETABLE STEW 12.00 WITH HOMEMADE FLATBREADS (495 KCAL)

DESSERTS

CHOCOLATE MOUSSE 8.00 HAZELNUT PRALINE AND BERRIES (423 KCAL)

PEAR AND RHUBARB CRUMBLE 8.00 VEGAN CUSTARD (478 KCAL)

LEMON TART 8.00 WITH LEMON CURD AND MACERATED RASPBERRIES (498 KCAL)

ADULTS NEED AROUND 2000KCAL PER DAY

GF - GLUTEN FREE, N - CONTAINS NUTS
FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS
This if you would like to know about our ingredients please speak to our staff due to presence of allergers in some of our dishes we.

Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff due to presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items. Please note: A 10% discretionary service charge will be added to your bill.