

Vegan Menu

While you wait

Hummus, mixed leaf, flat bread **£4.95**

Mixed Olives, tomato salsa **£3.95**

Starters

Potato and Herb Fritters – charred tenderstem and cauliflower, apple, radish, hazelnuts **£6.50**

Vegetable Nasi Goreng – Basmati rice, chilli, spring onion, peppers, pak choi **£6.25**

Wild mushroom Risotto – sautéed wild mushrooms, herbs, truffle oil **£6.95**

Mains

Stuffed Aubergine – peperonata, baba ganoush, spiced new potatoes, baby vegetables **£13.95**

Cajun Spiced Tofu Burger – lettuce, tomato, onion, charred aubergine and peppers, sesame seed bun, sweet potato fries **£12.50**

Beer Battered Tofu “Fish and Chips” - hand cut chips, garden or mushy peas, lemon **£13.50**

Thai Green Tofu Curry – Basmati rice, Thai vegetable crackers, crispy seaweed, lotus root crisps, mini sweet chilli spring roll (n) **£12.50**

Desserts

Apple Tart – vegan pastry case, caramelised apple, raspberry sorbet, aquafaba meringue, fresh berries **£5.25**

Fruit Salad – mixture of fruits, aquafaba meringue, sorbets, honeycomb (optional) **£4.95**