

veganuary

starters

- Vegan Sausage Roll** (VE) £6.50
Chestnut and cup mushrooms, quinoa, puff pastry, fennel, chia and sesame seeds, piccalilli
- Zucchini Fries** (VE) £6.50
Courgette, Maldon™ sea salt
- Slow Roast Tomato & Basil Salad** (VE) £6.50
Toasted pine nuts, Lilliput capers, rocket, sea salt, shallots, lemon, olive oil

mains

- Crispy Quinoa, Chilli & Cashew Nut Cake** (VE) £11.95
Tomato, chickpea and courgette relish, cumin, lemon, balsamic reduction, mint, coriander, garlic, kale, olive oil
- Roasted Carrot & Puy Lentil Ragout** (VE) £9.95
Rigatoni, kale, watercress, red pepper, onion, lemon, olive oil, garlic
- Puff Pastry Tart** (VE) £10.25
Onion marmalade, garlic “butter”, butternut squash, fennel, red onion, fennel seeds, cashew nuts, watercress, herb oil
- Roasted Curried Cauliflower, Chickpea & Quinoa Bowl** (VE) £10.25
Spinach leaves, green chilli and cashew sauce, pomegranate, mint

desserts

- Lemon Posset** (VE) £6.00
Toasted almonds and pistachio nuts, blueberry compote
- Tiramisu** (VE) £6.50
Whipped cashew & coconut milk, cocoa, espresso, Tia Maria™
- Apple Crumble** (VE) £6.00
Coconut and nutmeg custard

(v) suitable for vegetarians. (ve) suitable for vegans. (†) contains alcohol. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind. All prices include V.A.T. Service is not included. All tips are retained by the grateful team.