

VEGAN MENU

Starters

- Homemade soup, oven baked croutons - **5.00**
- Pan fried wild mushrooms, fresh garlic and soft herbs - **6.25**
- Melon and fresh pineapple, minted mango coulis - **5.00**
- Fennel, orange and pink grapefruit salad, candied walnuts - **5.00**
- Smashed avocado with chilli oil, lemon and bruschetta - **5.50**
- Vegetable spring rolls, sweet chilli dip - **5.50**

Mains

- Broccoli and wild mushroom stir fry, cashew nuts and black bean sauce - **10.95**
- Vegan Penang curry, basmati rice, crispy kale - **10.95**
- Asparagus and pea risotto, truffle oil - **9.95**
- Falafel burger, toasted bun, red onion, tomato and lettuce - **10.95**
- Vegetable Samosas, lime pickle, garlic and coriander naan bread, mango chutney, spring onion and tomato salad - **9.95**
- Leek and mushroom pie, crushed new potatoes, garden peas - **9.95**

Desserts - 5.50

- Apple and treacle tart salted caramel sauce
- Fruit salad with Limoncello
- Peach Melba with Swedish glace
- Banana split with Swedish glace and toasted almonds
- Fruit brochette with dark Belgian chocolate fondue

Please speak to a member of our team if you have any food allergies, intolerances or dietary requirements.

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, NUTS, SOYBEANS, MILK, PEANUTS, MUSTARD, LUPIN, SESAME, SULPHITES, CELERY, CRUSTACEANS & MOLLUSCS ARE PRESENT