

Vegan Menu

STARTERS

ARRABBIATA MEATBALLS **vg**

Meat-free balls baked in rich arrabbiata sauce, served with warm sourdough 6.95

CAULIFLOWER WINGS **vg**

Cauliflower florettes in a crispy savoury coating, served with spicy tomato dip 5.95

MAINS

VEGETABLE PENANG CURRY **vg**

Cauliflower, green beans, mangetout, peppers and lime leaves in an aromatic coconut sauce, with white rice and a warm flatbread 12.50

GARDEN BURGER **vg**

Beetroot, red pepper, red onion & quinoa in a seeded crumb, topped with beetroot slaw in a brioche style bun and served with a side of fries and rustic slaw 11.95

SPRING GREEN RISOTTO **vg**

Creamy leek & spinach risotto with steamed green beans, broad beans & peas, topped with charred Tenderstem 11.95

SWEET POTATO & SPINACH TART **vg**

Topped with red onion marmalade and sunflower & pumpkin seeds, served with fries and garden salad 12.50

MEATBALL FLATBREAD **vg**

A sourdough flatbread topped with meat-free-balls in rich arrabbiata sauce on a mixed leaf, sunblush tomato, red onion & cucumber salad, served with a side of fries 12.95

SUPERFOOD GARDEN SALAD **vg**

A rainbow salad of mixed leaves, sunblush tomatoes, cucumber, beetroot slaw, quinoa, brown rice, kale, soybeans and red onion 9.95

SIDES

SKINNY FRIES **vg** 3.95

HOUSE CHIPS **vg** 3.95

GARLIC & THYME ROASTED MUSHROOMS **vg** 3.95

DESSERTS

DAIRY-FREE VANILLA BEAN ICE-CREAM **vg**

Served with summer fruits & berry coulis 5.25

STICKY TOFFEE PUDDING **vg**

Rich toffee sponge with dates, topped with caramel & maple syrup flavour sauce, served with dairy-free ice-cream 6.50

Please ask for our separate Allergen menu.

If you have any dietary requirements please speak with a manager before ordering. Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim. Menu descriptions do not include all ingredients. Please note our chips and fries are seasoned for taste.