

VEGAN & PLANT-BASED

Starters

Spiced Winter Vegetable Soup Vg GFO

Carrots, parsnips, onions & potatoes with hints of thyme & cinnamon, served with warm ciabatta 5.95

Cauliflower Wings Vg

Crispy coated cauliflower florettes served with sticky chilli jam 5.75

Mains

Sweet Potato & Spinach Tart Vg

Topped with red onion marmalade and sunflower seeds, served with roasted new potatoes and garden salad 12.50

Butternut Squash & Aubergine Curry Vg GFO

A Sri Lankan style fragrant curry with roasted butternut squash, aubergine and spinach, served with steamed rice and a warm flatbread 13.50

Garden Burger Vg

Beetroot, red pepper, red onion & quinoa in a seeded crumb, topped with naked slaw 11.95

Sides

Skinny Fries Vg GF 3.95

House Chips Vg GF 3.95

Roasted Garlic & Thyme Mushrooms Vg GF 3.95

Desserts

Dairy-free Vanilla Bean Ice-cream Vg GF

Served with winter berry compote 5.25

Sticky Toffee Pudding Vg

Rich toffee sponge with dates, topped with caramel & maple syrup flavour sauce, served with dairy-free ice-cream 5.95

Vg Vegan

GF Gluten Free

GFO Gluten Free Option

If you have any dietary requirements please speak with a manager before ordering. All meals may contain nuts or nut derivatives. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and therefore it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim. Our cooking oil is produced from genetically modified soya. Menu descriptions do not include all ingredients. Please note our chips and fries are seasoned for taste. Full allergen information is available on request.