

VEGAN AND VEGETARIAN MENU

AVAILABLE DAILY

12noon to 2.30pm

6.00pm to 9.00pm

. Starters .

THAI TOFU CAKES (vg) £5.50

with sweet and sour peppers, coriander dressing

CARAMELISED SHALLOT TART (v) £5.50

torched goats cheese, bouche, rocket and balsamic salad

ONION BHAJI (v) £4.95

carrot purée, curried sweet potato, chilli jam

CAULIFLOWER AND POTATO SOUP (vg) £4.95

roasted almonds, truffle oil

. Mains .

SPRING GREEN RISOTTO (vg) £12.50

with charred tenderstem broccoli, toasted hazelnuts, sage crisps

SWEET POTATO AND COCONUT CURRY (vg) £12.95

with fried rice

ROASTED CAULIFLOWER AND SPINACH CARBONARA (v) £12.75

MEDITERRANEAN VEGETABLE GNOCCHI (v) £13.50

with rich tomato sauce and pesto

. Dessert .

RASPBERRY AND ALMOND TART (g,vg) £5.95

COCONUT AND CHOCOLATE TART (g, vg) £5.95

FRESH FRUIT SALAD (g,vg) £5.95

ALMOND CHOCOLATE BROWNIE (g, v) £5.95

APPLE AND CINNAMON CRUMBLE (g, v) £5.95

VEGAN WINES

1. NERO £19.95

Ripe aromas of black fruit and a hint of spice. The palate is full with rich plum characters and plum tannins

2. CATARATTO £19.95

Bright, appealing aromas of citrus and fennel. The palate is fresh and incisive with more citrus notes, hint of ripe stone fruit and crisp acidity