

# VEGAN MENU

## Appetisers

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Sweet Chilli Falafel 5.95

dressed salad garnish & sweet chilli dip

Red lentil, Chilli & Sun-dried Tomato Pâté 5.95

dressed salad & toasted pitta bread

Smashed Avocado 5.95

toasted sourdough bread, roasted cherry vine tomatoes & pesto vinaigrette

Fresh Tomato & Basil Bruschetta 5.50

on ciabatta (v)

## No Bull Mains

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Thai Spiced Bean Burger 15.00

vegan slaw, hand cut seasoned chips, homemade onion rings

Satay Sweet Potato Curry 14.95

butternut squash, spinach, Thai spices, peanuts, basmati rice & vegan naan bread

Roasted Mediterranean Vegetable & Feta Tart Tatin 15.95

garlic sautéed potatoes, roasted cherry vine tomatoes, tenderest broccoli & roasted red pepper coulis

Red Pepper, Bean & Aubergine Chilli 14.50

tortilla chips & basmati rice

## Delicious Desserts

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Rich Stem Ginger & Chocolate Slice 6.25

warm with vanilla ice cream

Belgian Chocolate Truffle Torte 6.25

berry compote

Strawberry & Yuzu Ice Cream 5.50

fruit compote

Salted Caramel Brownie 5.95

warm with vanilla ice cream

### FOOD ALLERGIES AND INTOLERANCES.

Before ordering drinks or food, please speak with a member of the team about your requirements.

Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment.

Some fish may contain small bones.

All dishes are prepared where allergens are present,

therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination.

Cooking equipment(e.g. fryers, grills, etc.) and food preparation areas may be shared and food items containing different allergens may be cooked in the same frying oil.

Please ask a team member if you would like further information.

Company reg: 00170679