

VEGAN MENU

Appetisers

Red lentil, Chilli & Sun-dried Tomato Pâté 6.95
dressed salad & toasted pitta bread 118kcal

Cauliflower Curried Pakora 7.25
shredded lettuce, mango chutney & poppadom basket (v) (ve)

Smashed Avocado 6.95
toasted sourdough bread, roasted cherry vine tomatoes & pesto vinaigrette 344kcal

Fresh Tomato & Basil Bruschetta 6.75
on ciabatta (v) 277kcal

No Bull Mains

Thai Spiced Bean Burger 15.95
vegan slaw, skinny fries, homemade onion rings 630kcal

Satay Sweet Potato Curry 15.95
butternut squash, spinach, Thai spices, peanuts, basmati rice & vegan naan bread 1205kcal

Roasted Mediterranean Vegetable & Vegan Feta Tart Tatin (V) 15.95
garlic sautéed potatoes, roasted cherry vine tomatoes, tenderest broccoli & roasted red pepper
coulis 743kcal

Red Pepper, Bean & Aubergine Chilli (v) (vin) 15.95
tortilla chips & basmati rice 536kcal

Delicious Desserts

Strawberry & Yuzu Ice Cream 5.50
fruit compote 238kcal

Salted Caramel Brownie 6.95
warm with vanilla ice cream 263kcal

Sticky Toffee Pudding 6.95
warm with vanilla ice cream 495kcal

Dark Chocolate & Cherry Tart 6.95
with vanilla ice cream

Adults need around 2000kcal per day

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