## Vegan menu

Bar snacks, nibbles and accompaniment for drinks
Olives marinated with garlic and herbs 4.50
Salted + roasted mixed nuts 4.75

## Starters \& Light Bites

Sweet potato, carrot \& ginger soup with bread (v) 6.50
Avocado on toasted ciabatta with tomato salsa (v) 8.50
Apple, spinach and romaine salad dried cranberries, pecan nuts, vinaigrette dressing (v) 8.25
Plant-based main courses
Big bowl salad mixed leakes, cucumber, cherry tomatoes, diced red pepper, avocado, beetroot, puy lentils 9.95
Add a dressing: vinaigrette or honey and mustard
Cauliflower, chickpea and spinach curry sultana rice, naan bread, mango chutney (v) 14.50
Plant-based chicken-style burger in a bun vegan cheese, relish, mushrooms, fries, onion rings, salad (v) 15.95 avocado: $\boldsymbol{+ 1 . 5 0}$
Butternut squash ravioli extra virgin olive oil, side salad (v) 15.95 Desserts
Bere Dairy locally made sorbet (two scoops) (v) 5.95
Vegan apple \& red berry crumble with fruit sorbet (v) 7.95
Dark chocolate and orange delice with fruit sorbet (v) 7.50

