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 leaves, 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: +1.50

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

^{*}Cross-contamination risks cannot be eliminated in our kitchen. Allergies or dislikes? Let us know before ordering, ingredients not listed in full. 10% service added to all tables, all tips to staff. Bills split max 4 ways