Vegan menu

Bar snacks, nibbles and accompaniment for drinks

Olives with sun-dried tomato, garlic and herbs 5.00

Salted + roasted mixed nuts 6.00

Starters

Roasted sweet potato, red lentil and coconut soup with cumin and chilli fresh herb oil, sourdough **7.95**

Smashed avocado on dairy-free toast, with roasted peppers, smoky brunch seasoning **12.50**

Main courses

Big bowl salad romaine, grated carrot, roasted peppers, beetroot, chickpeas, avocado; tomato, olive and onion salsa; croutons **14.50**
Add a dressing: vinaigrette

Chickpea, potato, spinach and green bean curry steamed rice, home-made veggie spring rolls **17.50**

Beyond Meat veggie burger in a bun vegan cheese, burger relish, skin-on fries, onion rings, salad **18.00**
Extras: avocado **+3.00** roasted peppers **+2.50**

Dessert

Dairy-free sticky toffee pudding dairy-free coconut ice-cream **9.00**

Bere Dairy locally made sorbet (two scoops) 7.50

***Cross-contamination risks cannot be eliminated in our kitchen. Allergies or dislikes? Let us know before ordering, ingredients not listed in full. 12.5% service added to all tables, all tips to staff. Bills split max 4 ways**