

VEGETARIAN/VEGAN MENU

STARTERS

Deep fried Korean Broccoli Crispy Broccoli coated in Gochujang (hot red pepper) sauce served on kimchi with pickled ginger & black sesame seeds	6.95
Honeydew Melon Fan of honeydew melon drizzled with a tangy raspberry coulis	4.95
PotBelly Mushrooms <i>Drizzled with Chilli Sauce & Garlic Mayo</i>	6.95
Goats Cheese <i>Crispy Goats cheese served on a beetroot & hazelnut salad & raspberry vinaigrette</i>	6.95

MAIN COURSE

Vegetable Lasagne

Lentil & mushroom Lasagne served with house salad & choice of side (G.F & Vegan)

14.95

Goats Cheese Tart

Served with Pine nut & Rocket Salad, Pesto & Balsamic Reduction

14.95

Vegetable Curry (Vegan)

Thai Green vegetable curry served with aromatic rice, mango chutney & poppadoms

16.95

Risotto (Vegan)

Creamy Mushroom & Pea Risotto drizzled with truffle balsamic & pea shoot

14.95

SIDE ORDERS

£3.50

CRISPY GARLIC POTATOES

BEER BATTERED FRENCH
FRIED ONIONS

BABY SWEDE, CARROT &
PARSNIP MASH

ROAST BABY COMBER
POTATOES WITH SEA SALT
& BLACK PEPPER

MEDLEY OF STEAMED
GREENS- LEMON & HERB
BUTTER

HOMEMADE CHIPS

HOT BUTTERED CHAMP

SAUTEED MUSHROOMS