

VEGAN MENU

SMALL PLATES

Salt & Pepper Tofu

With seasonal leaves and sweet chilli sauce

| £4.75 |

Savoury Carrot and Almond Cakes

Coated in dark and light sesame seeds, served with avocado, cucumber gourmet leaves and a tamari reduction

| £7.50 |

or main-sized with gourmet chunky chips | £13.95 |

Spicy Indian Vegetable Pakora

With a creamy avocado coconut raita-style dressing, homemade crostini and seasonal leaves

| £7.50 |

or main-sized with sweet potato fries | £13.95 |

BIGGER PLATES

Eggplant Manicotti

Aubergine stuffed with ratatouille & wild mushrooms topped with melted vegan cheese, pan fried spinach, sautéed potatoes and an aromatic cherry tomato sauce

| £15.95 |

Mexican spiced Tofu Burger

Topped with vegan cheese, served on a warm bun with tomato, fresh seasonal leaves, gourmet chunky chips, & house fruit chutney

| £14.50 |

Walnut & Lentil Stack

Apricot, walnut & red lentil stack, sautéed potatoes, maple glazed root vegetables & mushroom brandy sauce

| £15.95 |

Mushroom and Vegetable Parcel

With sautéed new potatoes, maple glazed carrots, crispy leeks and a mushroom brandy sauce

| £14.95 |

DESSERTS

All | £6.50 |

Blackberry Crumble Tart

With coconut ice cream

Chocolate and Walnut Brownie

With coconut ice cream

Kraken Crumble

Rum-spiced apple crumble with coconut ice cream