



# VEGAN MENU

## NIBBLES

MARINATED OLIVES  
& SUN BLUSHED  
TOMATOES

3.00

ROOT VEGETABLE  
CRISPS

Garlic mayo

3.50

## TO BEGIN

THAI SPICED NOODLES,  
COCONUT & TOFU

Chilli, garlic, ginger, spring onion,  
coriander

5.90

FRESHLY MADE  
SOUP OF THE DAY

Rustic bread

4.90

## MAINS

ROAST PROVENCAL  
VEGETABLES,  
AGAVE SYRUP

Cumin & fig couscous, olive dressing

5.25/10.30

ASIAN STYLE

Spicy chickpeas, tofu, quinoa, roasted sweet  
potato, mouli, carrot & garden radishes,  
tahini & turmeric dressing

9.50

THAI SPICED NOODLES,  
COCONUT & TOFU

Chilli, garlic, ginger, spring onion,  
coriander

10.90

SIDES

HOUSE CHIPS

SEASONAL GREENS

SKINNY FRIES

GREEN SALAD

NEW POTATOES

MIXED SALAD

ALL 3.00

MEXICAN STYLE

Spicy black beans, lentils & quinoa,  
tomato salsa, avocado, lime,  
tortilla chips

9.50

## TO FINISH

DARK CHOCOLATE MOUSSE

Mango, orange, passion fruit

5.90

TROPICAL FRUIT SALSA

Raspberry sorbet

5.90

STICKY TOFFEE PUDDING

Vegan vanilla ice cream

5.90

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes.

If you are in any doubt, please select another dish from our menu.