



Vegan, vegetarian, dairy free and gluten free menu



To Begin

Sweet potato, chilli and coconut velouté
with salt baked beetroot, pickled vegetables, caramelised walnuts and herb oil £5.00

Cauliflower fritters
with sesame and soy dip and spiced carrot chutney £5.00

Mains

Pan cooked cauliflower steak
with roast garlic, celeriac puree, exotic mushrooms and a truffle dressing £15.00

Slow cooked quinoa
with beetroot textures, confit tomato and rocket salad £15.00

Chickpea, roasted butternut and cashew curry
with scented rice and spiced onions £15.00

To Finish

Caramelised pineapple
with star anise syrup, banana sorbet and rum soaked raisins £5.00

Dark chocolate brownie
with salted caramel ice cream £5.00

Coconut panna cotta
with granola and berry compote £5.00

