

Vegan menu

Starters

Chilli, Potato and Lentil Cakes **(Gluten free option available)**

Served on a bed of salad with a paprika mayonnaise dip.
£6.25

Vegetable Bruchetta **(Gluten free option available)**

Warm Garlic Ciabatta topped with fresh Tomato and Basil, Sun-blushed Tomato, Onion and vegan cheese, balsamic glaze and dressed leaves.
£6.75

Mains

Field Mushroom and Chick Pea Spicy Chilli Burger

Served in a bun with fried onions, burger relish and vegan cheese with chips and a side salad.

(Gluten free option available with Ciabatta)

£12.95

Spinach & Butternut Squash Linguine

Linguine with spinach, butternut squash and red onion, tossed in a garlic and lemon oil, finished with pine nuts and served with garlic ciabatta and a side salad

£12.95

Stuffed pepper

(Gluten free option available)

Roasted red peppers filled with cumin rice, sun-blushed tomatoes, chick peas and kidney beans, served with chips and a side salad.

£12.95

Hazelnut and Cranberry Nut Roast

(Gluten free option available)

Served with a cider and plum sauce, fresh mixed vegetables and herb roasted potatoes.

£12.95

Desserts

Chocolate cake

(Gluten free option available)

Chocolate cake with a chocolate syrup sauce, served with a choice of soya custard or soya cream

£5.95

Ginger sponge

(Gluten free option available)

Ginger sponge topped with a ginger syrup, served with a choice of soya custard or soya cream

£5.95

Crumble

(Gluten free option available)

Apple and Fruits of the Forest crumble, served with a choice of soya custard or soya cream

£5.95

We have soya milk available if you would like to finish off your meal with a cappuccino, latte, tea or coffee. We also have an extensive range of fruit and herbal teas.

Or why not ask for a liquor coffee made with soya cream....