

Vegan All Day Menu

ONE COURSE £18 - TWO COURSES £25 - THREE COURSES £32

STARTERS

Risotto

Saffron, spinach and garden pea risotto, toasted pine nuts, herb emulsion

Curried Crispy Cauliflower

Deep fried cauliflower in a spicy curry coating, vegan garlic mayo, rocket salad

MAIN COURSES

Wellington

Butternut squash, lentils, almonds and a mixture of rice wrapped in puff pastry, triple cooked chips, vegetable medley

Penang Curry

Aromatic coconut sauce with cauliflower, green beans, mange tout & peppers, basmati rice, herb salad

Bean, Sweet Potato and Spinach Stew

Butter beans, sweet potato and spinach in a flavoursome tomato sauce, sautéed kale, tender stem broccoli

DESSERTS

Chocolate Tart

Date and mixed nut case, chocolate and coconut filling, strawberries

Affogato

A scoop of vanilla dairy free ice cream with a shot of hot espresso



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