

# Vegan Menu

## STARTERS

### "Calamari" Rings £7

*Crispy fried, lightly coated plant based calamari served with a salad garnish and vegan garlic mayonaise*

+ VE +

### Moroccan Crispy Cauliflower £8

*Deep fried cauliflower florets in a Moroccan curry coating, vegan garlic mayo, rocket salad*

+ GF +

## MAIN COURSES

### Tomato and Basil Linguine £16

*Linguine pasta in a rich tomato and basil sauce, crispy garlic bread, topped off with a herb salad*

### Butternut Squash, Red Onion & Cranberry Tagine £17

*A spicy North African dish of butternut squash, chick pea and red onion with orange, cinnamon, cranberries & sultanas served with tender stem broccoli and pilau rice*

+ VE/GF/MCN +

### Penang Curry £17

*Aromatic coconut sauce with cauliflower, green beans, mange tout & peppers, sticky rice*

+ VE/CBGF +

### Beetroot Wellington £18

*Mixed beetroots encased in puff pastry, twice cooked chips, tender stem broccoli, vegan gravy*

+ NUTS +

## DESSERTS

### Chocolate and Coconut Tart £8

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

+ GF/NUTS +

### Ice "Cream" & Sorbets £3 per scoop

*Vanilla, Strawberry and Chocolate & Orange ~ Sorbet - Mango, raspberry & lemon*

+ GF +

### Affogato £5

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

+ CBGF +

## VEGAN ALLERGENS

+ GF - Gluten Free/ NUTS - Contains Nuts / MCN - May Contains Nuts +