

Vegan Menu

STARTERS

Sweet Potato Falafel £8

Sweet potato, chickpeas, tomato, apricot and a blend of spices served with vegan mayonnaise, dressed salad leaves
+ GF +

Moroccan Crispy Cauliflower £8

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

MAIN COURSES

Moving Mountains Sausages £16

Grilled plant Based sausages, sautéed savoy cabbage and twice cooked chips
+ MCN-SOYA +

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, garlic and corriander naan
+ VE/CBGF +

Beetroot Wellington £19

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

DESSERTS

Belgium Waffle £8

Vegan waffle, chocolate and orange sorbet, dark chocolate sauce and soil

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 and lemon
+ GF +

Affogato £5

A scoop of vanilla ice cream with a shot of hot espresso
+ CBGF +

VEGAN ALLERGENS

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