

Vegan All Day Menu

ONE COURSE £16.95 - TWO COURSES £21.95 - THREE COURSES £25.95

STARTERS

Fig and Orange Salad

Fresh fig, balsamic rocket and orange salad, coconut cream dressing, toasted pine nuts

Curried Crispy Cauliflower

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

Soup

Homemade soup, crusty artisan bread

MAIN COURSES

Potato Gnocchi

Gnocchi in a chilli and tomato sauce, rocket salad, toasted pine nuts

Risotto

garlic mushroom risotto, herb salad, Violife vegan cheese, chive oil

Vegetable Wellington

Carrots, mushrooms, spinach and cashew nuts with a carrot, orange and ginger marmalade wrapped in a crisp puff pastry case, medley of local vegetables

DESSERTS

Coconut and Chocolate Tart

A date and mixed nut case filled with a chocolate and coconut filling, vegan coconut ice cream

Affogato

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

Chocolate and Orange Pudding

Served warm with vanilla dairy free ice cream