

Vegan Menu

STARTERS

Vegetable Gyozas £6

Crispy vegetable Gyozas, herb salad served with a sweet pepper and soy dip
+ SOY +

Roasted Red Pepper Hummus £6

Toasted Sourdough bread topped with homemade roasted red pepper hummus, sautéed cherry tomatoes finished with balsamic glaze and pine nuts
+ NUTS-CBGF +

Sweetcorn Fritters £7

Sweetcorn, cayenne pepper and chilli fritters shallow fried and served with a sweet chilli infused mayonnaise
+ GF +

MAIN COURSES

Courgette and Pea Pasta £16

Fresh courgettes and peas tossed in a basil pesto mixed through spaghetti and topped with a herb salad
+ SOY-NUTS +

Penang Curry £16

Aromatic spices with cauliflower, green beans, mangetout and peppers served in a coconut sauce on a bed of steamed white rice.
+ VE/GF +

Mushroom, Leek and Smoked Tofu Pie £18

Mushrooms, Leeks and Smoked tofu pan fried and finished with soya cream all topped with crisp puff pastry lid served with a choice of mash or chips
+ SOY +

DESSERTS

Biscoff and Banana Belgian Waffle £7

Toasted belgian waffle served with Vanilla ice cream topped with Biscoff sauce and fresh bananas

Ice "Cream" & Sorbets £3 per scoop

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

Affogato

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 +