



VEGAN MENU

TO START

- Stem broccoli, squash & toasted seeds**, hazelnut & lentil vinaigrette 7.95
- Salt baked beets**, quinoa & hazelnuts, apple compote 7.45

MAINS

- Spinach, pea & saffron risotto** 13.95
- Sweet potato & courgette burger**, baby gem, beef tomato, red onion & house relish 13.95
- Spinach, basil & pinenut cakes**, sautéed courgettes, tomato & olive sauce 13.95

DESSERT

- Pear & ginger cake**, rosemary caramel & pinenut cream (vg) 6.75
- Lemon sorbet**, candied orange & iced marmalade vodka (vg) 7.95

Selected from our main wine list these wines are certified both vegan & organic

- White Rioja**, Gran Cerdo, Spain 6.70/27.00
- Montepulciano/Sangiovese**, Rosso Piceno, Cuvee Bacchus, Italy 6.70/27.00

*If you have any allergies please check with your server before ordering.
An optional 12% service charge will be added to your bill.*