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# VEGAN & VEGETARIAN MENU

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PLEASE NOTE :: NOT ALL DISHES ARE VEGAN, WHEREAS ALL ARE VEGETARIAN  
DISHES MARKED WITH A (VEG) ARE VEGAN

## 2 COURSE & COCKTAILS

FRIDAY & SATURDAY

5 - 9.30 PM

PRICES FROM £16.50

LAST SUNDAY OF EVERY  
MONTH

BRUNCH WITH BUBBLES

£21.95 PER PERSON

1-5PM

GLASS OF FIZZ & PASTRIES ON  
ARRIVAL

2 COURSE BRUNCH

## MARKET MENU

2 COURSES £13.95

MON/TUES 4.30 - 9.30PM

WED-FRI - 4.30 - 6PM

ADD A DESSERT FOR £4

## STARTERS

BAKED GOATS CHEESE £5.50

SERVED WITH HONEY & PISTACHIO NUTS & A HOT ASPARAGUS SAMPHIRE SALAD (V)

DEEP FRIED OLIVES £4.95

WITH A RED PEPPER & SPICY TOMATO KETCHUP (VEG)

CHEF'S HOMEMADE SOUP £4.25

SERVED WITH FRESH CUT SOURDOUGH (VEG)

SMASHED AVOCADO & CHILLI BRUSCHETTA £5.50

WITH HERITAGE TOMATOES & BALSAMIC GLAZE (VEG)

## MAIN COURSES

SPICED CHICKPEA PATTIES £10.95

WITH COCONUT, CURRY PUREE & STEAMED RICE (VEG)

BRIOCHE FRENCH TOAST £9.95

SERVED WITH CARAMILSED ONION, BRIE & MUSTARD MAYONAISE (V)

SALT & PEPPER KOREN STYLE CAULIFLOWER STIRFRY £10.95

SERVED WITH NOODLES AND FRESH LIME (VEG)

VEGAN BURRITTO £6.95

SERVED WITH CREOLE RICE, JALEPENO PEPPER, AVOCADO & SWEETCORN,  
SPICY DRESSING & SWEET POTATO FRIES (VEG)

PEA BARLEY RISOTTO PRIMAVERA £10.95

SERVED WITH ASPARAGUS, GARLIC, SPINACH & FRESH LEMON (V)

## DESSERTS

VEGAN STICKY TOFFEE PUDDING £5.95

WITH TOFFEE SAUCE & COCONUT SORBET (VEG)

ROASTED PINEAPPLE £5.95

WITH CHILLI, BURNT CARAMEL & SORBET (VEG)

RICE PUDDING £5.95

WITH SWEETENED ALMOND MILK & CANDIED PISTACHIO CRISPS (V)

VEGAN MOJITO SUNDAE £5.95

WITH KOKO KANO RUM, TROPICAL FRUITS & SORBET (VEG)

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