

Vegan/Vegetarian

Starters

Cherry Tomato Tart (V)

Tomato compote & confit cherry tomatoes topped with crispy shredded seaweed £9

Tomato Feta & Olive Salad (V) (GF)

Basil oil, croutons & balsamic £9

Sauteed Mushrooms (V) (VE)

With white wine, garlic & herbs on toasted bread £8

Mains

Mediterranean Vegetable Tart (VE) (GF)

Sun dried tomatoes, courgette, red peppers, onions in a crisp pastry crust with sautéed new potatoes & steamed greens £18

Frittata (V)

Roasted vegetables, Goats cheese & caramelised onion with salad garnish £20

Mushroom Stroganoff (V)

Cooked in paprika, garlic, red wine, cream with rice or chips £19

Desserts

Raspberry Bakewell Tart (VE)

Dairy free ice cream £7

Chocolate Orange Brownie (VE) (GF)

Dairy free ice cream £7

Apple Crumble Tart (V) (VE)

With dairy free Custard £8
