

Vegan Menu



Nibbles

Olives £3.50

Roast almonds with paprika £4

Crisps £2

Focaccia bread £4

Lighter bites

Seasonal soup with a chunk of focaccia £6 *gfa*

Beetroot pate, dill & cucumber pickle, cress & sourdough £9 *gfa*

Salad, mustard dressed leaves, dessert pear, roasted walnuts £8 *gf*

Veggie Meze; hummus, beetroot pate, lentil salad, roasted tomatoes, green salad, basil dressing, focaccia £9 *gfa*

Main dishes

Mediterranean board; hummus, slow roasted tomatoes, aubergine & tomato salad, focaccia bread, olive oil & balsamic glaze £14

Tomato tart; shortcrust pastry filled with roasted tomatoes, peppers, courgettes and red onions, roasted pumpkin seeds, new potatoes & green salad £15

Nut & veggie roll, rosemary roasted potatoes, seasonal vegetables, red wine gravy £14

Lightly spiced Spelt grain, with coriander, sweet cucumber pickle, roasted butternut squash £14 *gf*

Beetroot falafels, chips, slaw, salad & hummus £16 *gf*

Sides

Dressed green salad, crispy herb roasted baby potatoes, mixed greens, wedges £4 each

Dessert

Spiced apple cake, vanilla ice cream £7

Chocolate ganache tart on a nutty base, vanilla ice cream £7 *gf*

Ice creams 1 scoop £2.50, 2 scoops £5, 3 scoops £6.50 *gf*

AfterFive Petit Fours & coffee £6 *gfa*