

STARTERS

Garlic Mushrooms GF

Mushrooms cooked in garlic butter served with salad £6.95

Broccoli Fritters

Battered broccoli florets with spicy sriracha mayonnasie £8.25

MAIN COURSE

Burger Spinach & Pumpkin Burger

Served with chips

£15.50

Gnocchi

Mangalore Curry (GF)

Fruit & Sorbet GF

Sliced Melon with fresh berries, berry

coulis and an orange sorbet

£6.95

Roast vegetables bound in a medium strength curry flavoured with coconut & fragrant spices, with rice £17.50

Cajun Quorn

Sweet peppers, onion and Quorn pieces cooked in cajun spices, served sizzling with peas & chips £17.00

Pan fried gnocchi accompanied by thai red butternut squash, kale & facon Served with vegan garlic bread £17.00

DESSERT

Banana Fritters

Banana in a light crispy batter Coated in maple syrup, sprinkled with sesame seeds £8.50

Sticky Toffee Pudding

Sponge Cake soaked in a toffee caramel sauce £8.50

sova cream £8.00 Brownie

Dark chocolate brownie topped with a Belgian chocolate orange sauce £8.50

SIDE ORDERS

Baked Potato

£3.00

Sweet Potato Fries

£3.75

WINE

3. Botter Pinot grigio 4. De Waal Sauv Blanc 5. Picpoul les jeantals 10. Villa Zinfandel Rose 19. Laurent perrier champagne 20. Santi Nello prosecco 22. Barocca Prosecco Rose

Jackfruit wings

Vegan wings served with a barbeque dipping sauce and salad £7.60

Tempura Vegetables

Mixed Tempura vegetables With a sweet chilli sauce £7.60

Teriyaki Quorn

Sweet peppers, onion and Quorn pieces cooked in a thick terivaki sauce, served sizzling with peas & chips f17 00

Cajun Stir-fry Vegetables (GF)

Sweet peppers, onions & carrots stir-fried in cajun spices served with spicy sultana cous-cous £16.00

Sorbet Duo GF

Blood Orange & Raspberry Sorbet £4.80

Ice-cream (GF)

Coconut ice-cream Salted Caramel Ice-cream £6.90 3 scoops

BY BOTTLE

Budweiser (4.5%)Corona (4.5%)Peroni (5.1%) Blue WKD (4.0%)Rekorderlig cider (4.5%)

ON TAP

Birra Moretti (4.6%) Guinness (4.1%) Beavertown IPA (4.3%)

Eton Mess Crushed Vegan meringues, berries and

(GF)