



STARTERS

Garlic Mushrooms (GF)

Mushrooms cooked in garlic butter served with salad
£7.50

Fruit & Sorbet (GF)

Sliced Melon with fresh berries, berry coulis and an orange sorbet
£7.50

Bang Bang Cauliflower

Chinese Szechuan flavoured spicy cauliflower florets with chipotle sauce
£8.75

Tempura Vegetables

Mixed Tempura vegetables With a sweet chilli sauce
£8.00

MAIN COURSE

Mangalore Curry (GF)

Roast vegetables bound in a medium strength curry flavoured with coconut & fragrant spices, with rice
£18.50

Burger

Spinach & Pumpkin Burger Served with chips
£17.00

Teriyaki Quorn

Sweet peppers, onion and Quorn pieces cooked in a thick teriyaki sauce, served sizzling with peas & chips
£18.95

Cajun Quorn

Sweet peppers, onion and Quorn pieces cooked in cajun spices, served sizzling with peas & chips
£18.95

Sweet Potato & Black Bean Burrito

Sweet Potato, black beans, rice and chipotle sauce, wrapped in a flour burrito served with corn chips and guacamole
£18.00

Cajun Stir-fry Vegetables (GF)

Sweet peppers, onions & carrots stir-fried in cajun spices served with spicy sultana cous-cous
£17.00

DESSERT

Banana Fritters

Banana in a light crispy batter Coated in maple syrup, sprinkled with sesame seeds
£9.00

Eton Mess (GF)

Crushed Vegan meringues, berries and soya cream
£8.50

Sorbet Duo (GF)

Blood Orange & Raspberry Sorbet
£5.00

Sticky Toffee Pudding

Sponge Cake soaked in a toffee caramel sauce
£9.25

Brownie

Dark chocolate brownie topped with a Belgian chocolate orange sauce
£9.25

Ice-cream (GF)

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

SIDE ORDERS

Baked Potato

£4.50

Sweet Potato Fries

£4.50

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

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%)