



### Vegan Starters

**Leek & Potato Soup**, Garlic Croutons (GF\*)  
**£5.95**

**Bread Board**, Homemade Focaccia, Olives, Black Treacle Vinegar, Olive Oil **£7.25**

**Creamy Mushrooms**, Toasted Focaccia, Micro Herbs (GF\*) **£7.50**

**Asian Marinated Tofu Pancakes**, Cucumber & Mouli Slaw, Miso & Teriyaki Glaze **£7.95**

### Side Dishes

Hand-cut chips or skinny fries (GF\*) **£4.95**

*Add Garlic or Cajun 50p*

Mashed potato (GF\*) **£4.50**

Onion rings (GF\*) **£4.00**

Tossed salad (GF\*) **£3.95**

Veg of the Day (GF\*) **£4.50**

Marinated Mistolivia Olives (GF\*) **£4.00**

### Vegan Sweets

**Salted Caramel Ice Cream Sundae** (GF\*)  
**£8.75**

**Double Chocolate Brownie**, Ice Cream (GF\*)  
**£8.75**

**1 Scoop Ice Cream £2.50**

**2 Scoop Ice Cream £4.00**

**3 Scoop Ice Cream £5.00**

Strawberry (GF\*) Chocolate (GF\*) Vanilla (GF\*)

### Vegan Mains

**Nut Roast**, Roast Potatoes, Veg of the Day,  
Gravy **£16.50**

**Sausage & Mash**, Onion Gravy, Veg of the Day  
(GF\*) **£15.95**

**Plant-Based Burger**, Skinny Fries, Onion Rings,  
Baby Gem, Tomato, Relish **£15.95**

**Creamed Cauliflower Risotto**, Charred  
Cauliflower, Toasted Almonds, Rocket (GF\*)  
**£16.50**

**Asian Marinated Tofu Pancakes**, Cucumber &  
Mouli Slaw, Miso & Teriyaki Glaze, Skinny Fries  
**£15.75**

**Sundried Tomato & Basil Linguine**, Green  
Beans **£16.50**

**Baked Potato Gnocchi**, Wild Mushrooms, Baby  
Spinach, Truffle Oil, White Wine Cream,  
Watercress **£16.50**

*All The Dishes on This Menu Are Dairy Free*