

VEGAN SET MENU

Lunch - 2 courses **22** | 3 courses **26**

Dinner - 2 courses **25** | 3 courses **29**

PRE-STARTERS

WARM FRENCH BREAD

with extra virgin olive oil and balsamic vinegar
5.50

GRILLED GARLIC CIABATTA BREAD

5.50

STARTERS

BRUSCHETTA OF MUSHROOMS

Garlic mushrooms and cherry tomatoes with balsamic dressing

WARM BUTTERNUT SQUASH SALAD

Butternut squash, spinach, cherry tomatoes and crushed new potatoes served Vierge sauce and rocket.

CHILLI AND TOMATO RISOTTO

with Mediterranean vegetables

CHARGRILLED ASPARAGUS

on chilli jam and spiced peanuts, with a cucumber, roast pepper and rocket and mojito style salad.

All 8.50

MAIN COURSE

VEGETABLE RISOTTO

Sweet potato, butternut squash, mushroom and asparagus risotto with tomato and thyme oil

VEGETABLE THAI CURRY

Red Thai vegetable curry cooked with garlic, chilli, coriander and coconut milk, with rice and poppadom

ORIENTAL STIR FRY

Stir fry of oriental rice and vegetables with chilli, garlic, peanuts and Thai sauce

MEDITERRANEAN VEGETABLE PASTA

with tomato, chilli and basil

All 16

SOMETHING ON THE SIDE?

TWICE COOKED MARIS PIPER CHIPS 5

SWEET POTATO CHIPS 5

NEW POTATOES 5

SEASONAL GREEN VEGETABLES 5

ORIENTAL STIR-FRIED RICE & VEGETABLES 5

ROAST MEDITERRANEAN VEGETABLES WITH BASIL 5

ROASTED ROOT VEGETABLES 5

ROCKET AND CHILLI NUT SALAD 5

ICEBERG WEDGE;

With a Chimichurri & Mojito Dressing 6

TOMATO SALAD 6

MIXED SALAD WITH BALSAMIC 6

DESSERTS

SELECTION OF SORBETS

Please ask a member of staff for our current flavours

CHOCOLATE TRUFFLE

Frozen chocolate truffle wrapped in cookie dough on mixed berry compote, hot chocolate sauce and mango sorbet

CHOCOLATE DIPPING POT

Dark chocolate dipping pot served with strawberries and marshmallows

VANILLA ICE CREAM

served with a berry compote

All 8