

SUNDAY LUNCH VEGAN SET MENU

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 a rocket and mojito style salad.

MAIN COURSE

All dishes served with a selection of Sunday Roast sides

SUNDAY ROAST

Plant based Sunday Roast and stuffing with roast vegetables and gravy

VEGETABLE RISOTTO

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

ORIENTAL STIR FRY

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

VEGETABLE THAI CURRY

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

MEDITERRANEAN VEGETABLE PASTA

With tomato, chilli and basil

SOMETHING ON THE SIDE?

TWICE COOKED MARIS PIPER CHIPS 5	SEASONAL GREEN VEGETABLES 5	ICEBERG WEDGE;
SWEET POTATO CHIPS 5	ROAST MEDITERRANEAN VEGETABLES WITH BASIL 5	With a Chimichurri & Mojito Dressing 6
NEW POTATOES 5	ROASTED ROOT VEGETABLES 5	TOMATO SALAD 6
ORIENTAL STIR-FRIED RICE & VEGETABLES 5	ROCKET AND CHILLI NUT SALAD 5	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