

VEGAN MENU

STARTERS

OLIVES 4.95

Orange, thyme, and rosemary ^{V/Vg/GF}

BRUSCHETTA 4.00

Toasted ciabatta, topped with Vine tomato, garlic, basil,
extra virgin olive oil and smoked salt ^{V/Vg/GFA}

HOMEMADE SEA SALT & GARLIC FOCACCIA 6.50

Aged balsamic and olive oil ^{V/Vg}

HUMMUS WITH PITTA & OLIVES ^{V/Vg} 8.95

TOASTED PITTA WITH RED PEPPER HUMMUS 5.95

MAINS

ROASTED ROOT VEGETABLES SOUP 7.50

Herb oil, toasted ciabatta ^{V/Vg/GFA}

AVOCADO, TOMATO & CUCUMBER SALAD 10.95

Mixed leaves, crouton, sweet balsamic glaze, fresh basil and pine nuts ^{V/Vg/GFA}

HOMEMADE SPICY BEAN BURGER 14.00

Plum tomato, gherkins, mixed leaves, red pepper, and sun-dried tomato hummus ^{V/Vg}

TOMATO & HERBS LINGUINE 16.00

Olives, fresh herbs, mixed Mediterranean vegetables, passata sauce ^{V/Vg}

DESSERTS

SELECTION OF SORBET ^{VE/GF/V} 7.00

Allergies SOME OF OUR MENU ITEMS CONTAIN ALLERGENS INCLUDING; GLUTEN, NUTS, MILK, EGGS, FISH, SHELLFISH, SOYA, CELERY, MUSTARD, SULPHITES, SESAME AND LUPIN. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.

^{Vg} VEGAN ^{VgA} VEGAN OPTION AVAILABLE ^V VEGETARIAN
^{GF} GLUTEN FREE ^{GFA} GLUTEN FREE OPTION AVAILABLE