PLANT BASED MENU

STARTERS

Seasonal Melon 8.50
berry compote, strawberry and lime syrup, raspberry sorbet

Loaded Potato Skins 8.50
salsa, cheddar

Avocado Toast 8.50
pico de gallo

Bang Bang Cauliflower 8.75
dressed leaves, sesame seeds

MAINS

Butternut Squash Risotto 16.50
garlic and herb sautéed greens

Mediterranean Vegetable Enchiladas 16.95
sunblushed tomato and rocket salad

Chickpea En-Croute 16.95
ratatouille, basmati rice

Sweet Chilli Mixed Vegetables Stirfry 16.95
basmati rice, sesame seeds

DESSERTS

Sticky Toffee Pudding 8.25
toffee sauce, vanilla ice cream

Chocolate and Orange Torte 8.25
mango coulis, mango sorbet

Caramel Cheesecake 8.25
vanilla ice cream, fruit garnish

Trio of Coconut Ice Cream 7.75

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.
Please ask a member of our team for our full plant based, dairy free & non gluten containing ingredients menus