



VEGAN & GLUTEN FREE

STARTERS

Wild mushroom and garlic risotto topped with parmesan. (V) (VG) (GF) £5.45

Tabbouleh salad made with quinoa, Mediterranean vegetables, fresh lime juice and parsley served with flat breads. (V) (VG) £5.45

Tofu and veggie patties served with sweet chilli. (V) (VG) (GF) £5.45

Grilled asparagus dressed with quail egg. (V) (VG) (GF) £5.25

MAINS

Tofu and asparagus pad thai. (V) (VG) (GF) £14.45

Tagliatelle primavera. (V) (VG) (GF) £14.95

Sweet potato and chickpea curry served with jasmine rice. (V) (VG) (GF) £12.45

Roast cauliflower taco served with vegetables and feta cheese in a homemade taco. (V) (VG) £12.45

DESSERTS

Chocolate pot with fresh raspberries. (V) (VG) (GF) £5.95

Caramelised apple upside down pudding served with ice cream. (V) (VG) £5.95

Spiced caramel pineapple with coconut ice cream. (V) (VG) (GF) £5.95

The dishes on this menu are designed to be gluten free, vegan and/or vegetarian. During kitchen operations, there is a possibility of food items coming into contact with wheat gluten/animal products. Please ask for your server for details.