VEGAN MENU

— TO START —

Orange, Shaved Carrots and Pickled Shallot Salad (GF, V, VG) £8.95

Pea and Mint Soup (GF, V, VG) £8.95

 $\label{eq:celeriac} Celeriac \ \textit{Fritters} \ (\textit{GF, V, VG}) \ \textbf{f9.95}$ with tahini dressing, pomegranate, parsley & red onion salad.

 $Stuffed \ Mushrooms \ (\mbox{GF, v, vG}) \ \ {\bf f9.95} \\ filled \ with \ onion, \ garlic, \ parsley, \ walnuts \ \& \ vegan \ mozzarella.$

— TO FOLLOW —

Yaki Udon Noodles (v, vg) f17.95 with peppers, onions, garlic, carrots, mushrooms, topped with spring onions.

Pea and Courgette Risotto (GF, V, VG) £18.95 with rocket garnish.

Mushroom and Ale Pot Pie (V, VG) f19.95 with seasonal vegetables.

Cauliflower Steak (v, vg, Purée Contains nuts) £18.95 with sweet potato purée & mixed lentils.

— TO FINISH —

Poached Peaches (GF, V, VG) £8.95 with peach syrup & vegan cream cheese.

Homemade Sorbets (GF, V, VG) £2.50 PER SCOOP

Mango and Pineapple Crumble (v, vg) £7.95 with mango sorbet.

