

## STARTERS

Tempura Veg and Salsa Dip (VE + GF) £6.45
Tempura battered Cauliflower Florets,
Broccoli Florets, Baton Carrots served with a
cool Salsa Dip

Curried Butternut Squash Soup (VE + GF)
Oven Roasted Butternut Squash and Red
£6.25
Lentil Soup topped with citrus reduced
mustard seeds

Wilted Spinach \& Mushrooms (V)
£6.45
Pan fried Buttered Mushrooms and tenderly wilted Spinach on a toasted Sourdough slice
topped with a runny poached Egg
Beetroot Carpaccio (V + GF)
$£ 6.95$
Boiled Beetroot slices with Buffalo Mozzarella
finished with an Elderflower reduction
dressing

## MAINS

Mushroom Stroganoff (V + GF)
Sautéed Mushrooms, diced Garlic, Onion and
Gherkin in a creamy Dijon and Paprika sauce served with hand rolled Garlic Bread

Quiche of the Day (V)
Served with new Potatoes \& Salad
Ask your server about our homemade quiche of the week

Cauliflower Tacos (VE)
Tempura battered Cauliflower with pickled red Cabbage, oven roasted Cherry Tomatoes and sliced Cucumber in a grilled Tortilla Wrap served with cajun jacket wedges and rainbow Coleslaw

## Creamy Vegan Pasta (VE)

£12.95

Al dente vegan Pasta tossed through homemade Provencal sauce with Cherry Tomatoes, Peppers \& Red Onion topped with Sage \& Onion crumb served with
vegan Garlic Bread
Banana Split (V + GF)

Pineapple Fritters (VE + GF)
£5.95

Vegan \& Vegetarian Menu is
available Monday - Saturday 12noon - close

