

August Vegan Menu

Available Tue 4th August - Sat 29th August

Lunch

2 course £24

3 course £30

Dinner

2 course £30

3 course £38

Intros

Chefs Homemade Bread | Virgin Rapeseed Oil | Balsamic Vinegar **£4**

Garlic bread	£4	Padron Peppers & Sea Salt	£6.5
Garlic Bread & Cheese	£4.5	Crispy Cauliflower & Teriyaki Sauce	£6.5
Marinated Olives	£4		

Starters

Summer Minestrone Vegetable Soup

Basil Bread | Butter *gf with GF Bread*

Maple Glazed Celeriac

Muhammara | Bread Wafers | Pine Nuts | Pomegranate

Heritage Tomatoes

Pear Carpaccio | Grilled Peach | Gin & Elderflower Emulsion | Apple compote *gf*

Main Courses

Barley Risotto

Charred Gem | Pickled & Crispy Cauliflower | Wasabi & Watercress Sauce

Courgette & Cumin fritter

Sweet Potato & Peanut Hummus | Courgette, Broad Bean & Parsley Salad | Yoghurt | Mediterranean dressing *gf*

Puttanesca Linguine

Garlic Greens & Leeks | Tender stem | Herb Oil

Side Dishes

Chefs Mixed Vegetables	£4.5	Triple Cooked Hand Cut Chips	£4.5
Skinny Fries	£4.5	Sun Dried Tomato, Pine Nut & Olive Salad	£4.5
Truffle Fries	£6	House Salad	£4.5
Sweet Potato Fries	£5	Rocket & Balsamic Salad	£4.5
Maple & Thyme Glazed Carrots	£4.5	Garlic & Almond Green Beans	£4.5

Desserts

Cantaloupe Melon Fool

Sago Jelly | Candied Pumpkin Seeds | Mango Sorbet | Crispy Tapioca *gf*

Blueberry & Lavender Cheesecake

Mint Crème Chantilly | Mint Gel | Blueberry Compote

Selection of Homemade Ice Creams & Sorbets

Affogato

Espresso | Vanilla Ice Cream *gf*