

Vegan and Vegetarian Menu

Starters

Soup of the day made with fresh market produce; homemade toasted focaccia	(V)	(VG)	(GFA)	£8.95
Vegan haggis cigars, sweet chilli dipping sauce and dressed baby leaves	(V)	(VG)		£9.50
Smoked crispy tofu and pinenut salad, balsamic glaze	(V)	(VG)	(GFA)	£9.50
Tomato , spicy beetroot caprese salad, vegan feta, balsamic reduction and toasted pumpkin seeds	(V)	(VG)	(GFA)	£10.50

Main Courses

Salt and schezwan pepper crispy cauliflower popcorn, firecracker sauce, Jasmine rice	(V)	(VG)		£19.50
Warm salad of pan-fried crispy Gnocchi with grilled Halloumi and roasted squash tossed in a sweet chilli sauce (Without Halloumi)	(V)		(GFA)	£17.50
	(V)	(VG)		
Tortiglioni Arabiatta (pasta tubes, onions, chilli, garlic in tomato and basil sauce)	(V)	(VG)	(GFA)	£17.50
Marinated tofu Teriyaki sizzler with mushroom, onions, capsicum peppers and skinny fries	(V)	(VG)	(GFA)	£21.50

Desserts

Vegan sticky toffee pudding with vanilla ice cream	(V)	(VG)	(GFA)	£8.95
Selection of homemade fruit sorbet Strawberry & basil, mango	(V)	(VG)	(GFA)	£7.95
Vanilla ice cream with Amarena cherries	(V)	(VG)	(GFA)	£8.95

(V)- Vegetarian suitable (VG)- Vegan suitable (GFA) Gluten Free adaptable

(Please ensure you make your server aware)

This menu cannot be taken in conjunction with any other offers currently running

If you have any allergies or dietary requirements please notify your waiter.

Please note that some of the dishes may contain nuts