



VEGAN MENU

Gluten Free options are available on this menu as denoted GF.

Please specify if you would like a GF option to avoid confusion. We also have a separate GF menu.

Starters

CHEFS HOMEMADE SOUP OF THE DAY. With crusty bread GF 6.25

TOMATO & BASIL BRUSCHETTA. Fresh cherry tomatoes infused with Basil 6.25

TEMPURA BATTERED VEGETABLES. With rocket garnish & sweet chilli sauce 6.25

TEMPURA BATTERED VEGETABLE SHARER. With rocket garnish & sweet chilli sauce 10.95

Mains

SAUSAGES. Served with fries, peas & gravy 10.95

PIE. Served with fries & seasonal vegetables 11.95

BEAN CHILLI. With rice and tortilla nachos 10.95

LENTIL SHEPHERDS PIE. Served with seasonal vegetables 10.95

MUSHROOM LASAGNE. With garlic bread and side salad 11.95

SWEET POTATO DAL. With cauliflower, butterbeans, salad, poppadum & mango chutney 11.95

FISH & CHIPS. Served with triple cooked chips, peas & tartar sauce 10.95

Burgers

all served with gherkin in a brioche bun, salad garnish & fries. Served with a sweet chilli sauce or burger relish

MUSHROOM, ONION, BEETROOT, CHICORY & TOMATO BURGER. 11.95

MUSHROOM & TOMATO STACK BURGER. 9.95

Add vegan cheese 1.00

Sides

Fries GF, Triple Cooked Chips GF, Sweet Potato Fries GF, Onion Rings all at 3.25

Seasonal Vegetables GF, Seasonal Side Salad GF both at 2.50

Desserts

CHEFS CRUMBLE. With ice cream, custard or cream 6.25

FRESH STRAWBERRIES. Served with ice cream GF 6.25

CHEESECAKE. Served with ice cream GF 6.25

CHOCOLATE & ORANGE TART. Served with ice cream GF 6.25

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know in advance.

Fish dishes may contain bones. All weights are approximate when uncooked.

Written allergy information is available on request. V Suitable for vegetarians VG Suitable for vegans GF Gluten Free