



VEGAN MENU

Starters:

- CHEF'S HOMEMADE SOUP OF THE DAY** With baked bread & butter (NGI) (vg) (v) **6.45**
TOMATO & BASIL BRUSCHETTA Fresh cherry tomatoes infused with basil (vg) (v) **6.45**
TEMPURA BATTERED VEGETABLES With a rocket garnish & sweet chilli sauce (vg) (v) **6.45**

Sharer:

- TEMPURA BATTERED VEGETABLES** With a rocket garnish & sweet chilli sauce (vg)(v) **10.95**

Mains:

- SAUSAGES** Served with fries, garden peas and gravy (vg) (v) **11.95**
BEAN CHILLI Served with rice and tortilla nachos (vg) (v) **11.95**
LENTIL SHEPHERDS PIE Served with seasonal vegetables (vg) (v) **11.95**
MUSHROOM LASAGNE Served with garlic bread and a side salad (vg) (v) **11.95**
SWEET POTATO DHAL Served with cauliflower, butterbeans, salad, poppadom & mango chutney (vg) (v) **11.95**
BANANA BLOSSOM (FISH) & CHIPS Served with triple cooked chips and garden peas (vg) (v) **11.95**

Chargrilled Burger:

Served with gherkin, tomato, onions and mixed leaves in a bun, salad garnish & fries
(Comes with either a sweet chilli or burger relish)

- MUSHROOM, ONION, BEETROOT, CHICORY & TOMATO BURGER** (vg) (v) **11.95**
To Add Vegan Cheese **1.00**

Sides: (NGI)

- Fries (vg) (v) – Triple Cooked Chips (vg) (v) – Sweet Potato Fries (vg) (v) – Onion Rings (vg) (v) **3.25**
Seasonal Veg (vg) (v) – Side Salad (vg) (v) **2.50**

ASK YOUR SERVER FOR THE DESSERT, TEA & COFFEE MENU

V suitable for vegetarians VG suitable or adaptable for vegans.

We cannot guarantee our dishes are free from gluten, however NGI labelled dishes are made using non-gluten containing ingredients. 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