

Vegan Dishes

Starters Soup of the Day, green olive ciabatta

Bread and Olives, freshly baked bread, olive oil and aged balsamic vinegar,

guacamole, tomato salsa

Falafel Salad, tomato, red onion and a red wine vinegar and French mustard

dressing

Mains White Bean, Lentil and Tomato Cassoulet, sautéed potatoes, steamed greens

Three Bean Chilli, basmati rice

Moroccan Spiced Cauliflower and Chickpea Roulade, house chutney, dressed

salad

Desserts Exotic Fresh Fruit Salad

Selection of Sorbets

Apple, Cinnamon and Oak Baked Crumble

Please inform your server of any other allergies or dietary requirements you might have.

2 courses £15

3 courses £18