



Vegan Menu Autumn/Winter

2022/2023

1 Course - £13.50 / 2 Courses - £16.50 / 3 Courses - £18.50

Pumpkin and Sweet Potato Soup served with Toasted Pumpkin
Seeds and Chilli Oil

Welsh Rarebit served on a Ciabatta Bread with Homemade
Tomato Chutney

Tempura Battered Vegetables with a Peanut Butter Sauce

Sausages with Olive Oil Mash Potato and Onion Gravy

Thai Peanut Butter Noodle Casserole with Tofu

Stuffed Bell Peppers filled with Rice, Chickpeas, Mushrooms,
and a Marinara Sauce

Peach and Raspberry Melba

Pear and Almond Sponge served with Vanilla Custard

Traditional Fruit Platter served with a Scoop of Vanilla Ice
Cream or Sorbet