

July Vegan Menu

Available Tue 30th June - Sat 1st August

Lunch

2 course £24 3 course £30

Dinner

2 course £30 3 course £38

Intros

Chefs Homemade Bread | Virgin Rapeseed Oil | Balsamic Vinegar **£4**

Garlic bread	£4	Padron Peppers & Sea Salt	£6.5
Garlic Bread & Cheese	£4.5	Crispy Cauliflower & Teriyaki Sauce	£6.5
Marinated Olives	£4		

Starters

Broccoli, Pea & Courgette Soup (Served Hot or Cold)

Herb Focaccia | Thyme Butter *gf with GF Bread*

Beetroot Tarte Fine

Pickled Heritage Carrot | Chicory | Cherry Dressing

Asparagus

Roasted Cauliflower | Dukkha | Garden Peas & Puree *gf*

Main Courses

Caramelised Onion Gnocchi

Wild Mushrooms | Leeks | Beurre Rouge

Roasted Celeriac

Chive Cream Cheese | Squash | Tender stem | Walnuts | Apple Compote *gf*

Hasselbach Carrots

Dukkha | Beetroot | Roasted Fennel | Hummus | Spinach | Pomegranate Molasses *gf*

Side Dishes

Chefs Mixed Vegetables	£4.5	Triple Cooked Hand Cut Chips	£4.5
Skinny Fries	£4.5	Sun Dried Tomato, Pine Nut & Olive Salad	£4.5
Truffle Fries	£6	House Salad	£4.5
Sweet Potato Fries	£5	Rocket & Balsamic Salad	£4.5
Maple & Thyme Glazed Carrots	£4.5	Garlic & Almond Green Beans	£4.5

Desserts

Raspberry Cranachan

Raspberry Compote | Oat Crumb | Cherry Sorbet *gf*

Coconut & Lemongrass Pannacotta

Pineapple & Lychee Salsa | Mango Sorbet *gf*

Selection of Homemade Ice Creams & Sorbets

Affogato

Espresso | Vanilla Ice Cream *gf*