

VEGAN MENU

NIBBLES

olives *gf, df, vg* / **chilli mixed nuts** *gf, df, vg* **3 each**
homemade bread selection, balsamic vinegar, fiorano241 olive oil *df, v, vg* **4**
padron peppers *gf, df, vg* / **hummus, flatbread** *gfa, df, vg* **4.5 each**

STARTERS

gazpacho – chilled tomato soup with garlic croutons & smoked sea salt *df, v, vg* **6.5**
grilled nectarine salad with toasted walnuts, honey & thyme dressing *gf, df, v, vg* **7**
grilled tofu salad with finely sliced vegetables & maple soy dressing *df* **7.5**

MAINS

pea risotto with preserved lemon, walnut & vegan cheese *gf, df, v, vg* **17**
flat mushroom with roasted butternut squash burger with harissa mayo, turmeric bun and skinny fries *gfa, df* **14**
stir-fried vegetables, noodles, roasted peanuts, soy, ginger & sesame sauce *df, vg* **17**
crisp battered banana blossom with crushed garden peas, tartar sauce & triple cooked chips *gfa, df, v, vg* **16.5**

ON THE SIDE

skinny fries *gf, df, v, vg* / **triple cooked chips** *gf, df, v, vg* / **green beans & shallot** *gf, dfa, v, vga*
courgette fritters *df, v, vg* / **battered new potatoes** *gf, dfa, v, vga* / **3.5 each**

DESSERTS

chocolate brownie with salt caramel ice cream *df, vg* **7**
strawberries with fluffy pancakes & vanilla ice cream *df, vg* **6.5**
coconut rice pudding with toasted almond & lime *df, vg* **7**
selection of ice creams & sorbets *gfa, df, vg* **2.5 a scoop**

gf = gluten Free | *gfa* = gluten free available | *df* = dairy free | *dfa* = dairy free available
v = vegetarian | *va* = vegetarian available | *vg* = vegan | *vga* = vegan available

please be aware not all ingredients are listed on our menu. if you have any allergies please speak to our staff, who can provide you with a more detailed allergen menu and help you with your food choices. an optional 12.5% service charge is added to the bill. this is shared between all our staff & truly appreciated.

PLAY. GRAZE. LAZE.

