

PLANT BASED MENU

STARTERS

Brasserie Artisan Soup Bowl £7.95
Olive Oil & Sea Salt Focaccia (GFO)

Smoked Hummus & Harissa £6.50
Warm Sourdough Pitta, Coriander &
Pomegranate (GFO)

Warm Rosemary Focaccia £5.00
Balsamic Vinegar & Lemon Oil

Watermelon & Spiced Orange Salad £9.95
Pomegranate, Rocket & Szechuan Pepper Dressing (GF)

Moroccan Falafel £9.95
Pineapple-Jalapeno Salsa, Lime & Ginger Vegan
Mayonnaise

MAINS

Cauliflower & Chickpea Bhaji £17.95
Masala Potato Hash, Masala Sauce & Pickled Chilli (GF)

Pumpkin & Spinach Burger £19.50
Toasted Bun, Rocket, Vegan Sriracha Mayo &
Sweet Potato Fries (GFO)

Roast Mushroom Pizza £16.50
Vegan Mozzarella, Caramelised Onion, Black Garlic
& Truffle Salt

Beer Battered Enoki Mushroom £17.95
Skin-on-Chips, Lemon, Pea Puree & Masala Curry Sauce

DESSERTS

Chocolate Truffle Brownie Torte £9.95
Mint Chocolate Ice Cream & Dark Chocolate (GF)

Raspberry & Gin Cheesecake £9.95
Freeze Dried Raspberry & Raspberry Sauce (GF)

Selection of Ice Cream &
Sorbets £7.50 (GF)
Chocolate, Mint Chocolate, Salted Caramel,
Strawberry or Vanilla Ice Cream
Raspberry, Mango or Lemon Sorbet

Food Allergies & Intolerances - Please speak to a member of our team about your requirements before ordering.
(N) - Contains Nuts (GF) - Gluten Free (GFO) - Dish can be made Gluten Free (V) - Suitable for Vegetarian (VE) - Vegan
We cannot guarantee any of our dishes meet these requirements as it is produced in an environment where these allergens are present.