

## PLANT BASED MENU

### STARTERS

Brasserie Artisan Soup Bowl £7.25  
Warm Sourdough (GFO)

Maple Roast Butternut Squash £9.25  
Rocket, Pickled Cranberries & Toasted Pumpkin Seed  
Dukkah (GF)

Moroccan Spiced Falafel £8.95  
Pickled Red Onion, Harissa Dressing, Cucumber  
& Pea Shoots

Halkidiki & Kalamata Olives £5.25  
Sundried Tomato, Garlic & Herb Dressing (GF)

### MAINS

Smokey Aubergine & Pepper Tagine £16.95  
Pomegranate Rice Pilaf & Coriander Oil (GF)

Beetroot Burger £18.95  
Grilled Flat Cap Mushroom, Toasted Bun, Rocket, Tomato,  
Vegan Mayo & Cajun Chips

Vegan Mozzarella Pizza £15.95  
Green Chilli, Sundried Tomato & Basil

Jackfruit Wings £17.50  
Sriracha Sauce, Soy, Ginger & Cucumber Salad, Jasmine Rice  
& Toasted Sesame Dressing (GF)

### DESSERTS

Chocolate Truffle Brownie Torte £8.95  
Crushed Raspberries & Vanilla Ice Cream (GF)

Hot Belgian Waffles £8.95  
Blueberry Compote, Maple Syrup & Apple Sorbet

Raspberry & Almond Tart £8.95  
Vanilla Soya Custard (N,GF)

Selection of Ice Cream &  
Sorbets £6.75 (GF)  
Salted Caramel, Chocolate,  
Strawberry or Vanilla Ice Cream  
Raspberry, Apple, 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 (V) - Suitable for Vegetarian (GFO) - Gluten Free Option Available (VE) - Vegan  
We cannot guarantee any of our dishes meet these requirements as it is produced in an environment where these allergens are present.