

## **Vegan Menu**

Pre booking essential to give time to source ingredients

Homemade Soup **£5.5**

Mixed Olives, Pickles & Bread **£5**

Peach Bruschetta, Coconut Feta, Balsamic Glaze, Garden Herbs **£7.5**

Polenta Mash, Mushrooms, Shallots, Crispy Onions, Red Wine Sauce **£6**

## **Mains**

Sautéed Mushroom Risotto, Miso Sauce, Bronze Fennel Herb **£14**

Thai Spiced Red Curry, Sticky Jasmine Rice & Pickled Cucumber **£14**

Indian Potato Cakes, Stir Fried Veg & Soya Madras Sauce **£13**

Balsamic Tomato & Basil Orzo, Coconut Feta & Garden Salad **£13**

## **Desserts**

Dark Chocolate Duo - Brownie & Soya Truffle, Fresh Berries, Mint **£6**

Seasonal Fruit Crumble - Oat Nut Topping & Dairy Free Ice Cream **£5.5**

Aquafaba Meringue - Fresh Fruit, Sorbet & Garden Herbs **£6**