



VEGAN / VEGETARIAN MENU

STARTERS

Vegan Buffalo Cauliflower Tacos

Vegan Spicy Mayo, Spring Onions, Chilli & Mango Salsa (V) £7.95

Crispy Vegetable Tempura

Served with Sweet Chilli & Teriyaki Lemongrass Dipping Sauce (V) £8.50

Homemade Onion Bhaji

Lightly Spiced, with a Vegan Mint Yoghurt Dip & Sweet Chilli Sauce (V) £7.95

Zucchini Schnitzel

With a Red Cabbage Coleslaw, Gremolata & Raita (V) £7.95

MAIN COURSES

Chickpea, Lentil & Coconut Curry

Braised Basmati Rice, Coriander, Poppadoms & Vegan Yoghurt (V) £15.95

Sweet Potato, Red Bean & Pumpkin Seed Chilli

With Chipotle, Garlic & San Marzano Tomatoes, served with Wild Rice & Tortillas (V/GF) £16.95

Katsu Cauliflower

With Tonkatsu Sauce, Coconut Sticky Rice, Fresh Chilli & Coriander (V) £15.95

Sizzling Vegetable Fajita Skillet

Served with Flour Tortillas, Homemade Salsa, Vegan Yoghurt & Smashed Avocado Guacamole (V) £16.95

Halloumi & Hot Honey Burger

With Sliced Avocado & Chilli Jam (VEG) £15.95

DESSERTS

Mango & Coconut Cheesecake

Mango Coulis, Fresh Raspberry & Coconut Ice Cream (GF/V) £7.95

Chocolate Brownie

With Mixed Berries & Raspberry Sorbet (V/GF) £7.95

Lemon Meringue Pie

With Dried Raspberry Crumb & Raspberry Sorbet (V) £7.95

Trio of Sorbet

Mango, Lychee, Raspberry (V/GF) £7.95

FOOD ALLERGENS AND INTOLERANCES

Our products are made with ingredients that contain allergens. please speak to a member of our staff about your requirements before ordering.

V - VEGAN; VEG - VEGETARIAN; GF - GLUTEN FREE; GFA - GLUTEN FREE IF ADAPTED.