



## Vegan Menu

### Starters

\*Marinated Olives and Sundried Tomatoes £3.95 GF

\* Roasted Sweet Potato, Red Pepper, Chilli and Coconut Soup,  
Served with Warm Bread £5.95 (GF Please Ask)

\*House Salad with Salad Vegetables, Sun Dried Tomatoes, Roasted Beetroot, Orange Segments, Pomegranate Seeds and an Orange Dressing £6.95 GF

\*Maple Syrup Roasted Figs, Beetroot, Pears & Chopped Nuts £7.25 GF

\*Garlicky Mushrooms and Cherry Tomato Bruschetta £6.95 (GF please ask)

\*Breaded Avocado Bites with Chilli Jam £6.95

### Mains

🌱 ~ Vegetarian Haggis

With Borlotti Beans, Mushrooms, Carrots, Lentils and Oats, seasoned with Allspice, Nutmeg, Cinnamon and Herbs wrapped in Savoy Cabbage, served with Swede Puree, Potato Rosti and Ribbons of Sautéed Leeks, Carrots and Seasonal Greens finished with a Port Jus £16.95 GF

🌱 ~ Moroccan Spiced Vegetable Tagine

With Sweet Potato, Aubergine, Courgette, Peppers, Apricots and Chickpeas served in a Dragon Fruit Skin with Coconut Rice, Fruity House Salad and Tomato Oil £16.75 GF