



## 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

🌱 ~ Thai Infused Chickpea and Butterbean Pattie

Served on Sautéed Greens with Onion, Cabbage, Carrots, Peppers and Baby Spinach, dressed in Chilli Jam, Roasted Sweet Potato Slices, Roasted Cherry Tomatoes, Sweet Chilli Sauce with Grapefruits Segments and Coriander, finished with Pickled Cucumber and Deep Fried Spring Onion £17.45 (GF Please ask)

**Please inform us if you have any food allergies or special dietary requirements before you order your meal**