

# Starters/Lighter Dishes

Roasted sweet potato and butternut squash soup served with croutons and toasted ciabatta £6

Fried falafel bites with toasted pitta, wild rocket and houmus £7

Garlic crostini, toasted and topped with avocado, roasted cherry tomatoes, toasted seeds and dressed with balsamic syrup £6

Jacket potato served with humous and roasted veg/ baked beans and vegan cheese £6.95

Ciabattas £6.95 (add chips for an extra £1)

- Sliced avocado, tomato, spinach and sweet chilli houmus
- Roasted garlic mushrooms, vegan cheese and basil pesto
- -Grilled tofu and caramelised red onion with rocket and balsamic glaze

# Burgers (All served with chips and salad) £12

BBQ seared tofu burger, onion relish and vegan cheese

Spicy mixed bean burger with roasted tomato salsa

Falafel burger with sweet onion houmus served with chips

# Mains

Stir-fried teriyaki tofu, with peppers, mushrooms and red onion on vegan noodles with toasted seeds £13

Mixed pepper red thai curry served with steamed rice, mango chutney and vegan naan bread £12

Vegan spaghetti bolognaise in a rich passata sauce served with fresh rocket and dairy free parmesan cheese £13

Mushroom and ale pie served with seasonal veg, chips or mash and vegetable gravy £14

#### Sides

### £3 each

Green salad
Seasonal greens
Sweet potato fries
Chips
Olives

## **Desserts**

Cherry Bakewell tart with cherry compote and vegan ice-cream £5.95

Chocolate ganache cake, a light sponge sandwiched with vegan ganache served with soya cream

£5.95

Please let us know of any allergies or dietary requirements