

Vegan & Vegetarian Black Board Menu

Starters

Goats cheese & beetroot soufflé w chargrilled tomato chutney 6.25

Pumpkin & parmesan arancini balls 6.25

Vegan tempura battered vegetables with sweet chilli dip 5.95

Vegan platter, houmous, salsa, olives & flatbread 5.95

*Soup of the Day 5.95

Olives & Bread 4.50

Vegetarian & Vegan Mains

Vegan spiced bean burger in pretzel bun, chips & salad 12.95 (add vegan cheese)

*Vegan nut roast 12.95

*Vegan Keralan cauliflower & red pepper curry, rice, naan & pickles 12.95

Butternut squash, beetroot & goats cheeseburger, brioche bun, chips & salad 12.95

*Vegan Cajun spiced sweet potato roulade on tomato base 11.95

Spinach & ricotta cannelloni salad & garlic bread 12.95

Vegan hickory BBQ jackfruit in pretzel bun, chips & salad 12.95

*Vegan cauliflower timbale: cauliflower, coconut & brown rice topped with tangy apricot chutney 12.95

Main courses are served with a choice of chips, new, mash or jacket potatoes & vegetables, salad or garlic bread unless stated

**= Gluten free or can be adapted*

Desserts

Vegan Jaffa fudge cake 5.25

Vegan lemon & blueberry cheesecake 5.25

*Vegan passion fruit & coconut panna cota 5.50

Served with choice of cream, custard, or ice cream