

## Blackboard Menu

### Starters

- \*Grilled goats cheese w toasted walnuts & chilli jam 6.95
- Arancini balls on tomato & basil sauce 6.95
- Vegan Platter of houmous, cauliflower wings, sun dried tomato & flat bread 6.95
- Vegan dim sum chilli dip 6.75
- \*Vegan garlic mushrooms on toasted ciabatta 6.75
- \*Vegan soup of the day 5.95
- \*Olives & bread 4.95

### Main Courses

- Goat's cheese, beetroot & butternut burger in brioche bun, chips & salad 13.25
- \*Vegan mushroom nut roast 13.50
- \*Vegan Keralan red pepper & cauliflower curry, rice, naan, mango & poppadum 13.25
- Vegan jackfruit & craft ale pie 13.50
- Vegan walnut, lentil & chestnut mushroom ragu tagliatelle w salad & garlic bread 13.50
- \*Vegan aromatic garden burger in bun, chips & salad 13.25 (add vegan cheese) (GF in Gf bun)
- Vegan smokey 3 bean chilli, rice, salad & GB 13.25
- \*Vegan courgettes, tomato cannellini bean peas stew, toasted almond, sesame coriander sprinkle 13.25

### Mains served with chips, new or mash (not vegan) & vegetables or salad or GB

### Desserts

- Vegan apple cake 6.25
- \*Vegan raspberry & lemon frangipan 6.25
- Vegan chocolate & salted caramel cheesecake 6.25
- Dessert served with choice of cream, custard or ice cream / vegan cream, custard, ice cream

\*=Gluten Free or can be adapted