

Vegetarian & Vegan Blackboard Menu

Starters

- *Grilled goats cheese w toasted walnuts & chilli jam 6.95
- Vegan Platter of houmous, sun dried tomato, chilli peppers & pumpkin & chestnut balls & flat bread 6.95
- Vegan Samosa & mango chutney 6.75
- *Vegan smashed avocado, toasted sesame seeds 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 smokey 3 bean chilli, rice, salad & GB 13.25
- *Vegan mushroom stroganoff, rice w salad & garlic bread 13.25
- *Vegan oriental spiced burger in bun, chips & salad 13.25 (add vegan cheese) (GF in Gf bun)
- *Vegan Buddha bowl: Salad, avocado, chickpea, chilli peppers, sundried tomato, chestnut & pumpkins seed falafel balls, mix grains & new potatoes 13.95 GF without grains
- Butternut squash & spinach lasagne with salad & garlic bread 13.50

Mains served with chips, new or mash (not vegan) & vegetables or salad or Garlic Bread

Desserts

- *Vegan raspberry & lemon frangipan 6.25
- Vegan hot chocolate chip & orange pudding 6.25
- Vegan lemon & lime tart 6.25

Dessert served with choice of cream, custard or ice cream / vegan cream, custard, ice cream

*=Gluten Free or can be adapted