



VEGAN & VEGETARIAN MENU

Starters

Soup of the Day (V, VG, GF+) <i>Freshly baked bread</i>	£5.95
Roasted Vegetable Salad (V, VG) <i>Served with herb oil and balsamic glaze</i>	£5.95
Stuffed Roasted Tomato (V, VG) <i>Served with couscous, almonds, warm red pepper sauce and balsamic glaze</i>	£5.95
Breaded Brie (V) <i>Served with red onion salad and cumberland sauce</i>	£5.95
Welsh Rarebit (V, GF+) <i>Served with red onion marmalade and dressed leaves</i>	£5.95

Main Course

Miso and Harissa Roasted Aubergine (V, VG) <i>Served with couscous and toasted almonds</i>	£14.95
Three Bean Chilli (V, VG) <i>Served with steamed basmati rice and flat bread</i>	£14.95
Grilled Butternut Squash Steak (V, VG) <i>Served with roast tomato, grilled mushrooms and chunky chips</i>	£14.95
Mushroom Stroganoff (V) <i>Served with steamed basmati rice</i>	£14.95
Katsu Tofu Curry (V) <i>Served with steamed basmati rice, pickled daikon and carrots</i>	£14.95

Desserts

Warm Belgium Chocolate Brownie (V) <i>Served with vanilla ice cream</i>	£5.95
Warm Chocolate Fudge (V, VG) <i>Served with vegan vanilla ice cream</i>	£5.95
Pecan Flap Jack (V, VG) <i>Served with coconut sorbet</i>	£5.95
Lemon Tart (V) <i>Served with raspberry coulis and clotted cream</i>	£5.95
Cheesecake of the Day (V) <i>Served with chantilly cream and fresh berries</i>	£5.95