

VEGAN MENU



Starters

Thai Jackfruit and Corn Cake with Kimchi
and Sweet Chilli Jam 10.00

Crispy Fried Aubergine in a Sticky, Spicy
Sweet and Sour Glaze 9.75

Mezze Plate – Chickpea Falafel, Hummus,
Beetroot Tahini, Pickled Vegetables, Baba
Ghanoush, Flat Bread, Carrot & Pine Nut
Salad 10.00(GF ask for GF Bread)

Mains

Grilled Vegan Halloumi Cheese with Maple
Glazed Nuts, Grilled Courgettes, Roast Sweet
Potato and Vegan Queso Dip 20.00(G.F)

Char Sui Broccoli on Coconut Rice Cake, Stir
Fried Greens Toasted Peanut Sesame
20.00(GF)

Pudding

Chocolate Orange Tart with Bourbon Vanilla
Ice Cream 9.50(GF)

Treacle Tart with Salted Caramel Ice Cream
9.50