



PLANT BASED MENU

STARTERS

Bread board, cold pressed rapeseed oil, balsamic	£5.25
King oyster & portobello mushroom bruschetta	£12
Baked plant based feta & cherry tomatoes, chili & garlic dressing	£12

MAINS

Cumin spiced quinoa salad, pomegranate, toasted seeds, spinach, plant based feta, orange dressing	£23
Tagliatelle with a tomato & aubergine ragout, roasted peppers and capers	£23
Claypot braised lentils with king oyster mushrooms, wilted spinach and sourdough	£23

SIDES

Rocket & balsamic £5.75	Green beans, courgettes & peas, lemon oil £5.75
House green salad £5.75	

PUDDINGS

Selection of sorbets	£3.50 per scoop
Chocolate chip & orange pudding, plant based vanilla ice cream	£10
Mini Biscoff doughnuts, plant based vanilla ice cream	£10