



STARTERS

.. Marinated mixed olives (gf) 5.50

.: Homemade bread with balsamic vinegar and olive oil 5.50

.: Vegan-cheese, red onion and blushed tomato topped homemade focaccia 7.75

.: Chinese 5 spice crispy tofu, soy pickled cucumber, sesame mayo and toasted sesame seeds (gf) 8.75 .: Garlic wild mushrooms and spinach bruschetta (gfa) 7.95

MAINS

:. Vegan Fish(ish) & Chips: Beer Battered Tofu with chips, mushy peas and vegan tartare sauce (gfa) 17.95

.: Winter Vegetable Cassoulet, with vegan-cheese and onion stuffed potato skin (v)(gfa) 16.00

.. Pie of the Day with, chips, greens and vegan gravy 17.95

.: Vegan Sausage and mash with onion gravy, buttered kale and peas (gf) 14.95

.. Pumpkin and sage Ravioli, wild mushrooms and kale tossed in vegan chili butter 16.50

.: Thai Spiced Veggi Burger with sweet chilli sauce, served with chips and salad 15.75

.: Pizza Margherita - tomato sauce, vegan cheese 13.25

.: Pizza BBQ - sun blushed tomatoes, onion and sweetcorn and vegan cheese on a BBQ sauce base 14.95

SIDES

:. Chips 5.00

::Sweet potato fries 6.50

:: Seasonal vegetables 4.75

:. Side salad 4.75

DESSERTS

:. Warm chocolate cake served with vegan vanilla ice cream and chocolate sauce (gf) 8.50

:. Crumble of the Day with vegan ice cream (gf) 8.00