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## VEGAN MENU

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### STARTERS

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Carrot and Coriander Soup (vg) (gf) Freshly prepared & piping hot, served with vegetable crisps	£4.95
Herby Mushrooms on Toast (gf) (vg) Wild and closed cup mushrooms, sautéed in olive oil and fresh tarragon, served on toasted bread	£6.25
Lentil and Spinach Fritter (vg) Served on a bed of mixed leaves, dressed with olive oil	£6.25

### MAIN COURSES

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Mushroom and Cashew Nut Wellington (vg) A delicious mix of cooked brown rice, mushrooms, onion, cashew nuts and almonds, flavoured with tamari, garlic, herbs and spices, hand wrapped in a puff pastry case, served with vegan gravy	£10.95
Vegetable Curry (vg) (gf) Mixed vegetables in our medium curry sauce, served with rice and salad	£9.95
Cajun Vegetable Burger (vg) Cajun spiced vegetable burger in a sourdough bun topped with lettuce, sliced tomato and onion, served with chips and salad	£11.95
Cranberry, Squash & Red Onion Tagine (vg) (gf) Roasted butternut squash & red onion in a sweetly spiced tagine sauce, served with rice and salad	£9.95
Five Bean Jacket Potato (vg) (gf) Freshly prepared, served piping hot with a salad garnish and coleslaw	£6.95

### DESSERTS

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Crumble of the Day (gf) (vg) Served with dairy free ice cream	£5.95
Vegan Ice Cream (vg)	£3.50

Key: (vg) = vegan (gf) = gluten free

All of our ingredients are locally sourced and where possible from local suppliers  
If you have any allergies please inform us when you order and our staff will be happy to advise you.

***We do great food as fast as we can, please check on waiting time when ordering.***