

Vegan menu

Starters

Homemade tomato and basil soup	£4.95
Garlic and coriander mushrooms pan-fried in olive oil, garnished with a crisp side salad	£5.50
Fanned melon served with forest fruits and fruit coulis	£4.95
Stuffed pepper filled with mixed vegetables served on a balsamic reduction	£5.50

Main Courses

Stuffed Aubergine filled with white and brown rice, tomatoes, garlic, mushrooms, red onion, spinach, kidney beans and sweetcorn on a balsamic reduction	£12.95
Vegetable pasta wheat pasta in a roasted red pepper and tomato sauce, served with garlic ciabatta and salad	£11.95
Stir-fried Vegetables cooked in a sweet chilli sauce served with boiled rice	£9.95
The barns superfood salad kale, baby leaf spinach, avocado, pomegranate, walnuts, almonds, blueberries, quinoa, edamame beans and water cress.	£11.95

We have the following vegan Jethro dressing's available:
green chilli and coriander, red chilli and garlic, lemon bay and rosemary

Desserts

Fresh fruit salad served with sorbet	£5.50
Baked apple with soya custard please note this dish must be ordered at the time of your mains due to cooking time	£5.50
Chocolate and orange torte served with sorbet	£5.95
Homemade fruit crumble served with soya custard please note this dish must be ordered at the time of your mains due to cooking time	£5.50