

Vegan menu

Starters

Homemade tomato and basil soup	£4.95
Wild mushroom and black bean chimichanga wild mushrooms, rice, black beans, onions, peppers and coriander fried in a vegan tortilla wrap served with salsa and guacamole.	£5.95
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

Main Courses

Chipotle sweet potato and black bean stew sweet potato, butternut squash and black beans slowly cooked in a tomato and chipotle chilli sauce served with potatoes of your choice and either salad or vegetables	£12.95
Asian Garlic Tofu tofu in a hoi-sin, soya sauce, garlic and ginger marinade, stir-fried with broccoli, spring onions and sesame seeds served with boiled rice	£12.95
Vegetable pasta wheat pasta in a roasted red pepper and tomato sauce, served with salad	£11.95
Stir-fried Vegetables cooked in a sweet chilli sauce served with boiled rice	£9.95

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