

Vegan menu

Starters

Homemade tomato and basil soup	£4.95
Garlic 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
Baked beef tomato stuffed with roasted vegetable couscous Served with salad leaves and a balsamic reduction	£5.95

Main Courses

Avocado, cherry tomato, chilli and lime linguine Served with a large fresh salad	£12.95
Smoked aubergine, lemon and apricot tagine Served with roasted vegetable couscous and salad	£12.95
The barns superfood salad Pinto beans, cherry tomatoes, red peppers, black olives, avocados, sweet corn, quinoa, spinach and mixed salad leaves, topped with a sprinkle of fresh parsley and dill and a drizzle of lime juice	£11.95
Tofu, chickpea and spinach curry Served with boiled rice	£12.95

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