

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
Veggie chilli nachos Nachos topped with our home-made sweet potato and three bean chilli, served with guacamole and lime wedges	£4.95

Main Courses

Winter vegetable nut roast with tomato and basil sauce Served with your choice of chunky chips or new potatoes and either salad or vegetables	£11.95
Spicy Moroccan chickpea tagine, served with lemon couscous and salad	£12.95
Maple syrup and ginger tofu stir-fry With a julienne of season vegetables and boiled rice	£12.95
Sweet potato and three bean chilli Served with coriander rice, guacamole and lime wedges	£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