

Vegetarian and Vegan

Starters all £7.50

Home Made Soup Of The Day {VE*,V,G*,L*,N}

Served with a warm bread roll

Oven Baked Portabella Mushroom {VE*,V,G*,L*,N}

With cherry tomatoes, garlic, a little chilli and topped with cheese

Melon and Summer fruits {VE*,V,G*,L*,N}

Finished with coulis

Oven Baked Cheesy Vegetable balls {VE*,V,G*,L*,N}

All served in a rich tomato sauce topped with cheese

Vegetable Skewers {VE*,V,G*,L*,N}

Served on Rosemary skewers, mushrooms, mini tomatoes, Courgette, aubergine finished with BBQ sauce

To Follow – All served with vegetables of the day

Mushroom and 3 Bean curry {VE*,V,G*,L*,N} £18

Served with Naan bread and rice

Mushroom and Gherkin Stroganoff {VE*,V,G*,L*,N} £19

A light creamy dish served with rice

Tofu Burger {V,VE*,L*,G*,N} £20

With hand cut fries, onion rings, gherkins- slices of tofu dusted in paprika, fried onion, tomato, mushroom and layered with crisp lettuce on a brioche bun

Leek and Mushroom Pasta {VE*,V,G*,L*,N} £16

With Tarragon

Home grown Patty Fruit {VE*,V,G*,L*,N} £16

Filled with warm spicy Chilli

Aubergine Schnitzel {VE*,V,G*,L*,N} £22

Slices of aubergine, lightly fried and finished with a light lemon and garlic sauce

Aubergine, Courgette and Tofu Stack {VE*,V,G*,L*,N} £18

Oven Baked Portabella, layered with Aubergine, Courgette and Tofu served with a tomato glaze

To Finish All at £7

Knickerbocker glory {VE*,V,G*,L*,N}

Layers of ice cream, fresh fruit and fruit glaze

Chantilly Strawberries {VE*,V,G*,L*,N}

Layers of whipped cream topped with warm strawberries and coulis

Lemon Cheesecake {L*,G*,V,N*,VE*}

A light lemony cream served with a ginger crisp base

Light fluffy pancakes {G*,N,V,L*,VE*}

Topped with ice-cream and various fruit syrups

Damson Crumble {VE*,V,G*,L*,N}

Topped with light fluffy cream or ice cream

V* vegetarian,
G*gluten free,
L*lactose free,VE*
vegan, N nut allergy
Please inform on
ordering your dietary
requirements