



## *Vegan Menu*

### *Starters* - all £6.50

- Cauliflower dhal soup**, toasted coconut and julienne basil
- Wood-oven baked flatbread with hummus**, baba ganoush and basil oil
- Wine gummy tomatoes on toasted rye bread**, rocket and parmesan salad
- Selection of colourful beetroots**, with orange segments and coriander salsa
- Homemade pickled crudités**, to dip in hummus and aubergine caviar

### *Mains* - all £12.95

- Five bean chilli**, coconut basmati rice, beetroot tortilla chips and guacamole
- Puy lentil parsnip and walnut salad**, spinach, basil and preserved Bergamot lemons
- Vegan Shepherd's pie**, roasted Mediterranean vegetables, sweet potato mash and vegetable gravy
- Roasted vegetable and pinenut strudel**, capsicum and oregano sauce, blushed tomato and tapenade
- Chickpea and butternut squash burger**, handcut chips and tomato salsa

### *Desserts* - all £6.25

- Chocolate and coconut tart in a sweet shortcrust pastry**, with indulgent chocolate and coconut ganache and vanilla ice cream
- Lemon and lime frozen mousse**, blackcurrant compote and physalis
- Banana and cinnamon cake** with warm almond custard
- Selection of sorbets** with raspberry coulis and tuile biscuit

