

Vegan Menu

To start

Mallorcan bean salad 7.50

Butterbean salad with roasted sweet potato, red onion, cherry tomato, coriander, parsley, fresh mint & pomegranate seeds. Tossed with rocket & a Sherry vinegar dressing

Deli platter 8.50

Hummus, grilled artichokes, mixed olives, balsamic onions, Guindilla peppers, sun blushed tomatoes & rocket. Extra virgin olive oil, sea salt flakes, toasted sunflower seeds & Artisan sourdough bread

Bruschetta (v) 7.95

An olive oil sourdough croute topped with avocado, sun blushed tomatoes, pickled pear, crumbled walnuts & chicory. Basil oil

Main course

Panko crumbed butternut squash 'steak' 16.95

Grilled tomato & mushroom, skin on chips, dressed leaves & a garlic & parsley mayonnaise

Spiced cauliflower steak & giant cous cous (vegan) 17.95

Ras el hanout spiced cauliflower steak, rose harissa vegetable cous cous, roasted red pepper coulis & pickled carrots

Cashew & sun blushed tomato strudel (v) 17.95

French pastry rolled with cashew nuts sun blushed tomatoes, baby spinach & a tomato & oregano sauce. Served with a warm salad of butternut squash, courgette & crushed new potato

Desserts

Orange & almond rice conde (vegan/gf) 7.50

Oranges marinaded with an orange liqueur & agave syrup. Almond rice conde, orange molasses. Mango & passionfruit sorbet

Sorbet 6.50

Please ask us for today's flavour