



Vegan & Dairy Free Menu

Starter

- Homemade Soup** – local bread £5.00
Thyme Roasted Squash – falafel, pine nut granola, rocket (no) £6.50
Tomato Arancini – tomato salsa, herb pesto (no) £6.50

Main Course

- Wild Mushroom Risotto** – pickled mushrooms, pesto green beans, vegan cheese tuille £12.95
Parsnip Fritter - cous cous, peas, broad beans, roasted courgette salad £11.50
Roasted Root Vegetable Strudel – with hazelnuts, pecans & spinach, fondant potatoes, tender stem broccoli £12.50

Pudding

- Passion Fruit Panna Cotta** – blood orange sorbet, pistachio crumb (no) £6.50
Cinnamon & Orange Poached Pears – pear puree, chocolate soil, vanilla ice cream £6.00
Selection of Alburgh dairy free Ice Cream & sorbets – 3 scoops £4.95

The dishes above are suitable for our customers who are vegan, vegetarian, and dairy intolerant.

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are used and our main menu descriptions do not always include all ingredients.

Please ask a member of the team if you require any further assistance.