



VEGAN MENU

STARTERS & LIGHT BITES

WILD MUSHROOM RISOTTO ARANCINI (GF) | 10.5

Served with marinara sauce

BREAD, HUMMUS, OLIVES & DIPPING OIL (GF by request) | 9

VEGAN SOUP OF THE DAY (GF by request) | 9.5

Served with crusty bread

AVOCADO & TOMATO BRUSCHETTA (GF by request) | 12.5

Garnish & balsamic glaze

MAINS

PENANG VEGETABLE CURRY (GF) | 19.5

Served with white rice, poppadom & mango chutney

Add flatbread | 2

LINGUINE & QUORN™ MEATBALLS | 18.5

Tossed in marinara sauce, on a bed of linguine

Add flatbread | 2

SWEET POTATO & BUTTERNUT SQUASH PIE | 20

Chips, seasonal vegetables & gravy

FALAFEL BURGER | 18

Toasted brioche bun, lettuce, pickle & chips

THREE BEAN CHILLI (GF) | 18.5

3 bean Chilli served on a bed of rice

Add flatbread | 2



DESSERTS

STICKY TOFFEE PUDDING | 8.5

Served with custard

BELGIUM CHOCOLATE & COOKIE

CRUMBLE MOUSSE (VG)

| 9.5

Strawberry & champagne sorbet

CRUMBLE OF THE DAY (GF) | 8.5

Served with custard

SOUTH COAST ICE CREAMS &

SORBETS

per scoop | 4

Plant based vanilla, lemon sorbet,
strawberry & champagne sorbet

REWARD AT YOUR FINGER TIPS

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Please ask your server for details.



Food Allergies & Intolerances - Please speak to our staff about the ingredients in your meal, when making your order. We prepare our food in kitchens with products containing gluten & nuts as well as other allergens. We CANNOT guarantee that any food item is 100% FREE FROM ALLERGENS & therefore cannot accept any liability in this respect. Our Menu descriptions do not include all ingredients. Guests with any form of allergies are advised to assess their own level of risk & consume dishes at their own risk. All drinks are subject to availability. Alcohol % vol & vintages may vary. An optional 10% service charge will be added to all bills, which will be shared between all staff. Please ask if you would like us to remove it from the bill.