



VEGAN MENU

STARTERS

Chef's Homemade Soup   £7.25

Freshly Baked Bread

Pea & Cider Vinegar Croquettes   £7.95

Green Chilli, Coriander, Lime & Mint Mayo

Beetroot Carpaccio   £7.95

Charred Sprouts, Radicchio & Endive Salad, Candid Walnuts, Aged Balsamic

Tempura Vegetables   £7.95

Sweet Chilli Sauce

Cauliflower Wings  £7.95

Tandoori Ketchup

MAIN COURSES

Plant-Based Lincolnshire Sausages  £16.50


Seasonal Vegetables, Gravy

Sweet Potato, Chickpea & Spinach Curry   £16.50

Pilau Rice, Naan Bread

Potato Gnocchi  £16.95

Sicilian Olives, Courgette Ribbons, Sun Blushed Tomato, Herb & Roasted Garlic Sauce

Panko Style Seeded Crumb Beetroot Burger  £16.50

Red Pepper, Red Onion & Quinoa Flavoured With Garlic, Lemon, Mint & Paprika, Skin on Fries, House Salad, Tomato Salsa

DESSERTS

Dark Chocolate Tart   £8.50

Seasonal Berry Compote

Raspberry & Frangipane Tart   £8.50

Raspberry Sorbet

Freshly Cut Fruit   £8.00

Seasonal Berries & Fruit Coulis

A Selection of Refreshing Locally Sourced Sorbets   £8.00

Please ask your Server for details

 = Vegetarian  = Vegan  = Gluten Free  = Gluten Free Available

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.

Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.

Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.