

Vegan Menu

<u>Starters</u>

Mezze

Olives, sweet potato falafels, hummus, balsamic dipping oil, focaccia (g,s,so,su) GFO - £6

BBQ Pulled Oumph Nachos Mozzarella, BBQ sauce, guacamole, coriander (so,su) **GF - £7**

Autumn Salad Roasted fig, roasted squash, tomato, olives, pine nuts, balsamic (n,so,su) GF - £7

<u>Mains</u>

Thai Squash Curry Jasmine rice, naan bread (g,so) - £15

Squash, Mushroom & Spinach Risotto Cheese, micro greens (so,su) GF - £14

Crispy Buttermilk Flavoured Quorn Burger Cheese, lettuce, guacamole, sourdough bun, chips (g,so) - £14

Desserts

Chocolate Brownie Hazelnut praline, vanilla ice cream (n,so) **GF - £7**

Honeycomb Ice Cream Sundae Caramel ice cream, whipped cream, honeycomb, fresh fruit GF - £6

> **Crumble Of The Day** With cream or ice cream (g) - £7

V = Vegetarian, VG = Vegan, VGO = Vegan On Request, DF = Dairy Free, DFO = Dairy Free On Request, GF = Gluten Free, GFO = Gluten Free On Request

Please speak to a member of staff if you have a food allergy or intolerance

(c = celery, cr = crustaceans, e = eggs, f = fish, g = cereals containing gluten, I = lupin, m = milk, mo = molluscs, mu = mustard, n = nuts, p = peanuts, s = sesame seeds, so = soya, su = sulphur dioxide)