



VEGAN NIGHT

THURSDAY 30TH JANUARY
FROM 7PM

STARTERS

CARROT & CARAWAY VELOUTÉ (GFA)
Toasted Sourdough

CRISPY POLENTA (GF)
Sautéed Mushrooms, Salsa Verde

SMOKY BABAGANOUSH (GFA)
Toasted Seeds, Crispy Onions, Roasted Red Peppers, Pitta Bread

MAIN COURSE

SPICED CELERIAC, CARROT, PEARL BARLEY & FETA BRIQ PASTRY
Truffled Curly Kale, Onion Relish

ROAST BUTTERNUT SQUASH WELLINGTON (N)
Pickled Carrots, Cashew Cream

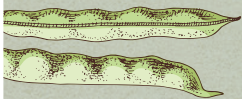
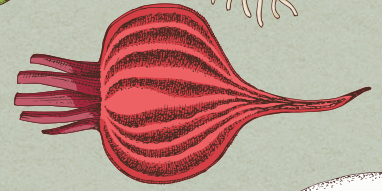
SWEETCORN & JALAPEÑO FRITTERS (GF/N)
Romesco Sauce, Toasted Almonds, Grilled Lime

DESSERTS

CHOCOLATE, COCONUT & PEANUT BAR (GF)
Vanilla Ice Cream

RHUBARB PANNA COTTA (N)
Poached Rhubarb, Almond Cake

APPLE & BLACKBERRY CRUMBLE
Proper Custard



TWO COURSE £30 | THREE COURSE £35

To book please call or book online.