



## VEGAN & VEGETARIAN

### FOR THE TABLE

BREAD SELECTION (Vegan) 1.8 per person  
HUMMUS (Vegan) 5.5  
NOCELLARA OLIVES (Vegan) 3.8

LUNCH  
Mon to Sat 12.30pm-3pm  
Sun 12.30pm-6pm

DINNER  
Mon to Sat 5pm-10pm

### STARTERS

SPICED CURRY CAULIFLOWER 12  
Charred Plums, Rocket, Coriander  
& Mint Relish (Vegan) GF

HALLOUMI 12  
Caramelised Red Onion, Quinoa

BUTTERNUT SQUASH SOUP 9  
Coriander & Crispy Sage (Vegan) GF

MUSHROOM ARANCINI 12  
Spicy Tomato Sauce & Herb Mayo

### MAINS

ROASTED BUTTERNUT SQUASH 20  
Quinoa, Spinach, Pumpkin Seeds GF (Vegan)

SPICED CAULIFLOWER 18  
Black Lentil Dahl, Coriander, Mint (Vegan)

MISO GLAZED AUBERGINE 18  
Bok Choy, Green Beans, Mojo Verde GF (Vegan)

### SIDES ALL 5

HOUSE CHIPS  
(Vegan)

SAUTÉED NEW POTATOES,  
Shallots & Parsley

GREEN BEANS,  
Maple Mustard Dressing (Vegan)

HOUSE SALAD,  
Oakleaf, Land Cress, Kale & Pumpkin Seeds  
(Vegan)

MUSHROOMS,  
Garlic & Chives

BROCCOLI,  
Chilli & Garlic Butter

### DESSERT

CHOCOLATE DELICE 9  
Amarena Cherries & Chantilly Cream

DARK CHOCOLATE CHEESECAKE 9  
Amarena Cherries & Chantilly Cream

WARM DATE & WALNUT PUDDING 9  
Butterscotch Sauce & Vanilla Ice Cream

HOMEMADE ICE CREAM OR SORBET SELECTION 7.5  
Strawberry, Chocolate, Honeycomb  
Cherry, Raspberry, Lemon, Passion Fruit

VEGAN CHOCOLATE BROWNIE 9  
Raspberry Sorbet GF DF

### CHEESE

KENTISH BLUE 9  
Unpasteurised Cow's Milk, Staplehurst

ROSARY 9  
Pasteurised Goat's Milk, Wiltshire

Cheeses are served with homemade  
crackers and chutney