Vegan Evening

Snacks

SOURDOUGH BREAD 6
Served with Welsh Rapeseed Oil

KALAMATA OLIVES 5.50

Starters

HOMEMADE SOUP OF THE DAY 10
Served with Fresh House Bread
and Vegan Butter

HERITAGE BEETROOT SALAD 10
Caramelised Walnut, Orange Segments,
Green Up Farm Herbs, Aged Balsamic

Mains

BUTTERNUT SQUASH & SAGE RISOTTO 19
Crispy Sage, Toasted Pine Nuts, Puffed Wild Rice, Chive Oil

SPICED LENTIL BURGER 18
Tomato Relish, Vegan Cheddar, Baby Gem, Pickle, Skinny Fries

LINGUINE 17
Pea & Mint Pesto with Spring Vegetables & Toasted Hazelnut

Sides

SEASONED FRIES 5

TRIPLE COOKED CHIPS 6

SEASONAL GREENS 5.50

NEW POTATOES 5.50

GARDEN SALAD 4.50

Please let a member of staff know if you have any allergies or dietary restrictions
CE - Celery / CR - Crustaceans / F - Fish / M - Dairy / Mu - Mustard / G - Gluten / E - Eggs / LU - Lupin
MO - Molluscs / N - Nuts / SO - Soya / SU - Sulphites / P - Peanuts / S - Sesame

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