



PLANT BASED MENU

SMALL BITES

Italian green olives (vg)	4.5
Fried padron peppers with lime & sea salt (vg)	7
Sourdough garlic bread (vg)	5.5

STARTER

Soup of the Day (v)	7
Tomato & basil bruschetta (v)	7
Orange & beetroot salad , pomegranate & balsamic dressing (v)	8
Apple salad with hazelnuts , mix leaves & balsamic glaze dressing (v)	8

MAIN COURSE

Spaghetti with fresh tomato sauce & extra virgin olive oil (v)	14
Spiced cauliflower steak , herbed quinoa, pomegranate, yogurt & romesco sauce (v)	18
Linguine with wild mushrooms, broccoli, garden peas, cherry tomatoes & white wine sauce (v)	15

DESSERT

Apple tarte tatin with vanilla ice cream & apple purée	7
Roast pineapple , coconut yoghurt & vanilla ice cream	6

(Vg) – Vegetarian; (V) – Vegan

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Menu descriptions do not contain all ingredients.



PLANT BASED MENU