

DAIRY FREE, GLUTEN FREE AND VEGAN MENU

STARTERS

SOUP OF THE DAY

Chef's homemade soup with gluten free bread roll

£6.25

BRUSCHETTA

Gluten free bread topped with traditional bruschetta mix with vegan cheese

£6.25

BEETROOT FALAFEL

Served with mint yoghurt

£6.25

MAINS

VEGAN COTTAGE PIE

Cottage pie filled with green lentils, sweet potato, carrots and swede in a seasonal tomato sauce

£13.45

CHICKEN ROAST

Linda McCartney's take on a chicken roast, served with boiled potatoes, mixed vegetables and gravy

£13.45

BUTTERNUT SQUASH AND SWEET POTATO CURRY

Accompanied by basmati rice

£13.45

VEGETABLE RICE BOWL

Chef's selection of fresh vegetables bound in a tasty tamari sauce

£13.45

DESSERTS

ICE CREAM

With fresh fruit

£6.30

CHOCOLATE AND ORANGE BROWNIE

Served with a warm chocolate sauce

£6.30

RASPBERRY & GIN CHEESECAKE

With fresh fruit coulis

£6.30

All dishes on this menu are vegan and gluten friendly.