



Meat Free Menu

20th – 22nd November 2024

To Begin

Homemade Focaccia Fingers *balsamic & extra virgin olive oil dip (complimentary for bookings)*

Starters

Cheesy Marmite Beans On Toast *creamy marmite butter beans, wildfarmed sourdough, chives 6*

Agave Harissa Tendersweet Carrots *whipped feta, roasted chickpeas, parsley pesto 7.25*

Patatas Bravas *triple cooked crispy potatoes, bravas sauce, garlic aioli 6.50*

Jerusalem Artichoke & Anya Potato Terrine *hollandaise mayo, chives 8*

Kimchi Fried Rice Waffle *sriracha mayo, spring onions, sesame seeds 7.50*

Crispy No Chicken Tenders *buffalo ranch sauce 7.25*

Mains

Roasted Beetroot, Dill & Walnut Risotto *15*

Crispy Gochujang Chick 'N Burger *asian slaw, sesame fries 16.75*

Zaatar Spiced Butternut Squash Flatbread *chili oil, miso garlic sauce, pickled shallots & rocket 18.50*

Pumpkin Gnocchi *sage butter sauce 11.50*

Marry Me Chickpea Stew *chickpeas in a creamy sundried tomato tuscan sauce, crusty bread 14*

Jackfruit Steak & Ale Pie *celeriac mash, red onion gravy, spring greens 18.50*

Desserts

Emma's Tiramisu *6.50*

Luxury Hot Chocolate *orange zest, vanilla ice cream 5.50*

Cherry Bakewell Tart *6.25*

Peanut Butter Fudge *white chocolate drizzle 6*