



## Vegetarian and Vegan Menu

### Starters:

Summer produce soup of the day (v)(ve)

£7.5

English burrata cheese, piperade, baby red chard, heritage tomatoes. (v)

£11

Baked honey glazed figs, vegan feta, pickled heritage beetroot, baby spinach, fig balsamic (ve)

£10

Crushed avocado, granary toast, balsamic syrup, poached egg (v)

£9.5

### Main Courses:

Spanakopita of sweet potato and vegan feta cheese, Greek salad, tzatziki yoghurt (ve)

£19

Baked butternut squash, chickpea, barley, vegan mozzarella, harissa dressing (ve)

£19

Sweet potato and aubergine katsu curry with spinach, red onion sambal, onion bhaji, flatbread and mango salsa (ve)

£15

Superfood salad with kale, leaves, nuts, avocado, fruit, and seeds, lemon, and tarragon dressing (ve)

£14

Smoked tofu poke bowl, steamed rice, vegetables, tomato, avocado, broccoli and kale with yogurt and mint dressing (ve)

£13.5

Spiced bean burger, vegan cheese, seeded bun, grilled red pepper, dill pickle, relish, lettuce, tomato, fries, and red slaw (ve)

£13.5

*Please make us aware of any allergies or dietary requirements you may have. Please also let us know if you are gluten free as all of the dishes can be made to this requirement.*

*(v) suitable for vegetarians (ve) suitable for vegans*