



AN INTERNATIONALLY-INSPIRED SELECTION OF DELICIOUS VEGAN AND VEGETARIAN SMALL PLATES, HAND-PICKED BY OUR CHEF AND SERVED TAPAS-STYLE TO YOUR TABLE, AS AND WHEN READY. PERFECT FOR SHARING OR JUST ENJOY TO YOURSELF

NIBBLES

NACHOS (VE) 6.00

topped with spicy chickpeas & melted cheese alternative, produced from coconut oil

CRISPY BAKED TORTILLAS (VE) 6.00

with baked aubergine & houmous

TIKKA BITES (VE) 6.00

with raita sauce, mango chutney & flatbread crisps

SMALLER PLATES

SAUSAGE & CHAMP (V) 10.50

served with onion gravy & crispy onions

LASAGNE (VE) 10.50

with roasted squash, peppers & a garlic breadcrumb topping

DIRTY CHICK'N (VE) 8.50

served in a linseed bun, with vegan mayo & Scotch bonnet sauce

BEYOND MEAT® BURGER (VE) 9.50

plant-based patty on a linseed bun, topped with tobacco onions and melted cheese alternative produced from coconut oil

CAULIFLOWER SHANKS (VE) 8.00

in a North African style spice mix with giant couscous & pomegranate molasses

AMOK CURRY (VE) 8.00

with sweet potato, spinach, fried okra & a crispy tortilla

HUMITAS (VE) 8.50

spicy corn baked with nigella-seeded avocado

MACARONI (VE) 9.00

with roasted red peppers, topped with a garlic & herb crumb

AUBERGINE & HARISSA BURGER (VE) 9.50

with houmous & a vegan blue cheese dressing

PRIVATE HIRE & PARTIES!

OUR 'ORCHARD ROOM' IS THE PERFECT SETTING FOR PRIVATE PARTIES, MEETINGS OR EVENTS - PLEASE ASK A MEMBER OF THE TEAM FOR MORE DETAILS

Our allergen guide is located on the kitchen tab of our website. We keep it online so that it is always as up to date as possible. You can filter by the following allergens: Gluten • Celery • Crustaceans • Eggs • Fish • Lupin • Milk • Molluscs • Mustard • Peanut • Sesame • Soya • Sulphites • Tree nuts

If you aren't able to access the internet, please let us know and we will assist you. If you have a question, food allergy or intolerance please let us know before placing your order. Please note all our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not contain all ingredients

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients (A) = contains alcohol

SALADS

WARM SPICED BUTTERNUT SQUASH

& SUGAR SNAP SALAD (VE) 8.00

roasted squash with sugar snaps on coconut & turmeric dressing

WHISKY MARMALADE-ROASTED BEETS (VE) 3.50

with lentils & pickled walnuts, drizzled with coconut dressing

WEDGE SALAD (VE) 3.50

gem lettuce with vegan blue cheese alternative dressing & walnuts

BIT ON THE SIDE

HALLOUMI FRIES (V) 6.00

DIRTY FRIES (VE) 3.50

topped with tinga sauce, vegan blue cheese alternative dressing & crispy tobacco onions

MISO AUBERGINE (VE) (A) 3.50

with coriander, chilli & cashews

DAAL (V) 3.50

aromatic white beans & lentils

CHARGILLED TENDERSTEM BROCCOLI (VE) 3.50

with vegan blue cheese alternative dressing & cashews

STICKY RICE (VE) 3.50

with cashews & herbs

TRIPLE-COOKED CHIPS (VE) 4.00

PUDS

WARM CHOCOLATE BROWNIE (V) 5.50

with hazelnut ice cream

CARAMELISED BANANA (VE) 6.00

with pecan brittle & coconut mousse

FRESH BERRIES & VANILLA ICE CREAM (VE) 5.50

APPLE, CHERRY & PLUM CRUMBLE TART (V) 6.00

with bourbon vanilla ice cream

