



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 an ancient grain bun, with vegan mayo & Scotch bonnet sauce

BEYOND MEAT® BURGER (VE) 9.50

plant-based patty on an ancient grain 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

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

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, (A) contains alcohol, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

