# SAMPLE MENU Vegan Menu 

## 1 Course £17 <br> 2 Courses $£ 22$ <br> 3 Courses $£ 27$

* Fragrant Thai spiced pea, spinach \& watercress soup topped with toasted coconut flakes, spring onion \& coriander, toasted garlic flatbread
* BBQ carrot \& mushroom spring rolls, garlic \& chive vegan mayo \& chipotle spiced slaw
* Sticky Mongolian sweet potato lettuce cups; stir fried sweet potato with hoisin, chilli \& five spice, baby gem 'wraps' shredded spring onion \& cucumber, toasted sesame seeds \& fresh lime


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* Cajun mushroom flatbread; garlic flatbread, pan fried cajun spiced mushroom \& broccoli, diced tomato, crispy onion, vegan mayo, dressed salad \& rosemary potato wedges
* Griddled courgette steak marinated in paprika, cumin, garlic \& oregano on a warm spring salad of new potatoes, asparagus, peas \& spinach with a chilli, lemon \& mint dressing
* Pasta bake; rich tomato ragu with spinach, olives \& capers topped with vegan cheese, dressed salad \& garlic bread ***
* Affogato; vanilla ice cream, chocolate sauce \& a shot of espresso * Banana bread with caramelised banana, salted caramel ice cream, maple syrup \& pecan praline
* Lemon drizzle cake, rhubarb compote, limoncello syrup, candied peel, almond brittle \& vanilla ice cream

