

# Veganuary Menu

2 COURSE- £19

3 COURSE- £24

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## STARTERS

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SOUP OF THE DAY (VG) (GFA)

Crusty bread

SPICED INDIAN PAKORA, SAMOSA AND BHAJI (GF)

Mango chutney

CHAR-GRILLED AVOCADO (GF)

Vegetable pesto and pickled red onion

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## MAINS

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FIVE BEAN VEGETABLE CHILLI (VG) (GFA)

Fragrant rice and garlic flat bread

COCONUT CREAM AND VEGETABLE CURRY (VG) (GF)

Rice, bhaji and coriander

HOUSE MADE VEGAN LASAGNE (VG) (GFA)

Garlic flat bread and mixed leaf salad

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## DESSERTS

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SELECTION OF SORBETS (GF)

VEGAN CHOCOLATE FUDGE SUNDAE (GFA)

Toffee sauce and vanilla ice cream

SPICED POACHED PEAR (GF)

Salted caramel ice cream

Food and beverage intolerances: Before you order your food and drinks please speak to a member of staff if you would like to know our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. A discretionary service charge of 12.5% will be added to your bill.

GF - GLUTEN FREE    GFA - GLUTEN-FREE AVAILABLE    V - VEGETARIAN    VG - VEGAN    DF - DAIRY-FREE