

# VEGETARIAN & VEGAN MENU

## Nibbles

GORDAL OLIVES <i>Orange &amp; Thyme</i>	3.75
ARTISAN BREADS <i>Sunblushed Tomato Tapenade</i>	4.45
HARISSA HUMMUS & FLATBREAD <i>Toasted Cumin Seeds</i>	4.45

## To Start

COURGETTE & MINT SOUP (V) <i>Rye Bread, Sea Salt Butter</i>	5.25
GRILLED ASPARAGUS & SWEET CARROT SALAD (VG) <i>Spiced Hummus &amp; Toasted Almonds</i>	8.95
MARINATED HEIRLOOM TOMATO (VG) <i>Shallots, Balsamic Cucumber, Frisée &amp; Basil</i>	7.95

## Mains

PORTOBELLO MUSHROOM & BEETROOT BURGER (V) <i>Roast Peppers, Gem, Beef Tomato, Toasted Kaiser Roll</i> <i>Add Grilled Halloumi for +2</i>	13.95
FRIED BASIL GNOCCHI (VG) <i>Sundried Tomatoes, Piquillo Peppers &amp; Pine Nuts</i>	10.95
ROAST SQUASH SUPERFOOD SALAD (VG) <i>Pickled Kale, Red Wild Rice, Quinoa, Tenderstem</i> <i>Broccoli, Toasted Almonds, Super Seeds</i>	11.95
SMOKED TOFU & WHITE BEAN SAUSAGE (VG) <i>Smoked Pomme Puree, Hispi Cabbage, Apple, Fennel &amp; Cider Sauce</i>	15.95

## Desserts

SOYA AND VANILLA PANNA COTTA (VG) <i>Granola &amp; Summer Berries</i>	6.95
VEGAN BLACKCURRANT CHEESECAKE (VG) <i>Blackcurrant Sorbet &amp; Chocolate Crumble</i>	6.95
SELECTION OF ARRAN SORBETS (VG) <i>Mint Dressing &amp; Raspberry Crumble</i>	5.95