

ALL STARTERS £6.95

FRESHLY MADE SOUP (OPTIONAL GF AND VEGAN) (PLEASE ASK FOR DETAILS)
ROASTED CAULIFLOWER WITH ALMONDS AND PRESERVED LEMONS (VEGAN/GLUTEN FREE)
FRESH BERRY SALAD WITH AVOCADO, HAZELNUT AND BRIE CHEESE (GF/OPTIONAL VEGAN)
APRICOT TARTE TATIN WITH FETA CHEESE AND BALSAMIC GLAZE (OPTIONAL VEGAN)
RED KIDNEY BEAN PATE WITH BERRY SAUCE AND TOASTED CIABATTA (OPTIONAL GLUTEN FREE)
BAKED COURGETTE ROLLS WITH HALLOUMI AND WATERMELON SERVED WITH CHILLI DRESSING
(GF/OPTIONAL VEGAN)

ALL MAINS £13.95

ROASTED COURGETTE FLOWERS FILLED WITH NUTS AND SULTANAS SERVED WITH MASHED
POTATO, RED WINE JUS (VEGAN/GF OPTION)
FENNEL AND LEMON RISOTTO (VEGAN/GLUTEN FREE)
CRISPY, POTATO FILO WRAP, SERVED WITH MINTED PEA PUREE CARAWAY CABBAGE AND
CELERIAC (VEGAN)
GREEK MOUSSAKA WITH TZATZIKI SAUCE AND CHUNKY POTATOES (OPTIONAL VEGAN/ GF)
MUSHROOM, QUINOA RISsoles WITH TOMATO SAUCE POTATO STACK AND GUACAMOLE
(V/GF)
SPICED COURGETTE HALLOUMI CAKES WITH HERBS SWEET POTATO AND ROMESCO SAUCE

ALL SIDE DISHES £4.25

BASKET OF HOMEMADE BREAD SERVED WITH OLIVE OIL AND BALSAMIC VINEGAR (V)
FINE BOWL OF MARINATED OLIVES SERVED WITH HOMEMADE BREAD (V/GF)
ROASTED SWEET POTATOES WITH HOMEMADE GARLIC MAYO (GF/OPTIONAL VEGAN)
HOUSE MIX SALAD WITH BALSAMIC VINEGAR (V/GF)

ALL DESSERTS £6.95

SELECTION OF ICE CREAM (OPTIONAL VEGAN AND GLUTEN FREE)
CINNAMON POACHED PEAR WITH COCONUT VANILLA SAUCE AND NUT BRITTLE
(VEGAN/OPTIONAL GLUTEN FREE)
TOFFEE PECAN NUTS MERINGUE, SERVED WITH ICE CREAM OR SORBET (GF)
CHOCOLATE BOMB WITH CASHEW CREAM, RASPBERRIES HONEYCOMB AND CHOCOLATE
SAUCE(OPTIONAL VEGAN & GF)
RASPBERRY, BLUEBERRY MILLE FEUILLE WITH CRÈME ANGLAISE
HALVA WITH COCONUT FLUID GEL AND RASPBERRY SAUCE (V&GF)
CHEESE SELECTION WITH BISCUITS AND CHUTNEY (SUPPLEMENT £1.00)