



### **March menu**

#### **Starters**

Beetroot and goat's cheese, on sundried tomato blinis with red onion marmalade.

Smoked tofu aubergine wraps in spicy tomato sauce (V)

Halloumi dippers with tomato chilli jam.

Soup of the day (gluten and wheat free bread available) (V)

#### **Main course**

Aubergine duxelle casserole - layers of aubergine, duxelle and creamy dairy free sauce, slow roasted and served with refreshing brown rice salad. (Vegan option)

Warm roasted vegetable salad with grilled halloumi steaks or (smoked tofu - vegan option)

Spanakopita - with refreshing mandarin green Salad

Sage and cider sausage pie, topped with celeriac and potato mash. (V)

Jerk Tempeh with rice and kidney beans, plantain and Caribbean coleslaw. (V)

#### **Additional side dishes (£2.95; no extra charge if swapped):**

1. Raw kale salad tossed in a mixture of seeds, chopped tomatoes, shredded carrot and mint;

2. Spiced potato wedges

#### **Dessert**

Carrot and ginger cake – with cream or ice cream (V)

Chocolate gateaux (V)

Italian affogato: vegan vanilla ice cream with espresso and amaretto (V)

Cheese board – variety of vegetarian cheeses and a dash of cranberry sauce

Selection of ice creams (V)

*We will try our best to meet your gluten free and wheat free dietary needs, please discuss your needs with the staff who will liaise with the chef.*

*Our menu changes monthly to enable our customers to sample the vast array of delicious vegetarian recipes available – do let us know your favourite dishes, it might stay on the menu.*