



VEGAN & VEGETARIAN

Starters

Arancini (GF) (V) 8.00
truffle & blue cheese, napoli

Garlic Mixed Mushrooms (V) 9.00
white wine, cream, foccacia

Bruschetta (VE) 9.50
tomato, basil, garlic

Focaccia & Balsamic Vinaigrette & Olives (VE) 6.00
homemade focaccia, olive oil, balsamic

Main Course

served with homemade chips,
french fries or seasonal vegetables

Butternut Squash, Lentil & Almond Wellington (VE) 14.00
puff pastry casing, napoli sauce, roasted carrot

Beetroot & Goat's Cheese Tart (V) (GF) 14.50
pea shoots, fig, honey, spinach, caramelised onions

Rigatoni Arrabbiata (V) 13.50
chilli, tomato, basil, garlic

Greek Village Salad (V) (GF) 13.50
cherry tomatoes, red peppers, olives, dill, red onion, garlic, feta,
cucumber

please inform the management of any dietary requirements before ordering as not all ingredients are listed. Our dishes are prepared in a kitchen where all allergens are present and we cannot guarantee they are 'free from' allergenic ingredients.
(v) - suitable for vegetarians, (ve) - suitable for vegans, (GF) - gluten free, (n) - may/contains nuts
please request to view our allergens sheet for further information

GLUTEN FREE ADAPTATIONS AVAILABLE UPON REQUEST FOR MOST DISHES

PLEASE ASK FOR OUR VEGAN AND VEGETARIAN MENU

gluten free pasta available upon request