

## Appetisers

**Artisan Bread Rolls 3.00** (VE, GFO)  
with aged balsamic and extra virgin olive oil

**Rosemary and Garlic  
Marinated Olives 4.50** (VE, GF)

## Starters

**Soup of the Day 7.00** (GFO, VEO)  
with crusty bloomer bread

**Vegan Meat Balls 8.00** (GFO, VE)  
in cherry tomato sauce toasted garlic bread

**Fricassee of Garlic and  
Forest Mushrooms 8.00** (VEO, GFO)  
on toasted rosemary focaccia

**Sourdough 8" Garlic  
Pizza Bread 5.50** (VEO, GFO)

## Sides

**All 4.50**  
**Fries** (VEO)

**Seasonal Vegetables** (VEO)

**House Salad with a Basil Dressing** (VEO)

(V) Vegetarian | (VE) Vegan | (VEO) Vegan option  
(GFO) Gluten free option. Please note our  
kitchen may contain traces of nuts

## Mains

**Wild Mushroom and Stilton  
Open Lasagne 19.00** (V)  
with dressed rocket leaf, garlic flatbread

**Plant Based Burger 18.00** (VE)  
with chilli, lime and onion relish  
served with skinny fries

**Vegan Sausage and Mash 19.00** (GFO, VE)  
with proper plant based gravy

**Crispy Halloumi Sandwich 13.00** (V, GFO)  
with rocket leaves, tomato chutney and fries

**Sun-dried Tomato, Pea and  
Tenderstem Risotto 16.00** (V)

**Margherita Pizza**  
**8" 7.00 | 12" 11.50** (VEO, GFO)  
Oregano pizza sauce with Fior di Latte mozzarella

**From The Garden Pizza**  
**8" 9.00 | 12" 14.00** (VEO, V, GFO)  
Oregano pizza sauce, creamy Fior di Latte  
mozzarella, balsamic glazed onions,  
peppadew peppers, olives, mushrooms,  
topped with rocket leaves

## Desserts

**Lemon Tart 8.50** (GFO, VE)  
with raspberry and sorrel sorbet

**Chocolate Orange Cake 8.50** (VE)  
with vanilla ice cream

**A selection of Ice Cream  
and Sorbets 8.50** (GFO, VE)  
with fresh fruit and coulis