

Appetisers

Bread 3.00 (VEO, 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 artisan bloomer

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

Sun Blushed and Cherry Tomato Bruschetta 8.00 (GFO, VE)

Sourdough 8" Garlic Pizza Bread 4.75 (VE)

Halloumi Skewers 8.00 (V, GFO) flat bread with mixed salad and tzatziki dip

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

Courgette, Green Bean and Pea Risotto 18.00 (GF, VEO)

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

Vegan Sausage and Mash 18.00 (VE) with proper plant based gravy

Crispy Halloumi Sandwich 14.00 (V, GFO) with rocket leaves, tomato chutney and fries

Classic Margherita Pizza 8" 7.00 | 12" 11.50 (VEO, GFO)

oregano infused Spencer's tomato sauce with Fior di latte mozzarella

From The Garden Pizza 8" 9.00 | 12" 14.50 (V, VEO, GFO)

oregano infused Spencer's tomato sauce with Fior di Latte mozzarella, balsamic glazed onions, peppadew peppers, olives, mushrooms, topped with rocket

Herserts

Lemon Tart 9.00 (VEO, GFO) with raspberry and sorrel sorbet

Chocolate Orange Cake 9.00 (VE) with vanilla ice cream

Raspberry Sorbet 8.00 (VE, GF) with fresh fruit and coulis

We have looked at our kitchen procedures and practices and although we have taken some steps to control the unintended presence of allergenic ingredients in our food, we cannot fully guarantee this. Therefore, our food may not be safe for those people who have a food allergy or suitable for those with an intolerance.