



SPRING VEGAN MENU

Please ask for help with any allergies

Today's soup *with crusty bread (nv)* £5.75

Rustic breads *with slow-roast garlic, olive oil
and balsamic vinegar* £4.75

STARTERS & MAINS

Heritage tomato and cucumber salad *with garden mint
dressing and olives (v)* £6.75/£13.75

Spring vegetable salad *with English quinoa and
green pea hummus (v)* £6.75/£13.75

Grilled polenta *with aubergine, courgette, sautéed
mushrooms and rocket salad* £6.50/£13.25

Cumin roast cauliflower and lentil curry *with pilaf rice
and tomato relish (v)* £6.50/£13.25

Pearl barley, puy lentil, spring greens and bread ribollita
with sourdough croutons (n) £5.75/£11.75

SIDES

Skinny chips £3.50 Triple cooked fat chips £3.75

Bucksum leaf salad or roast roots £3.75

Chiltern rapeseed oil mash £3.50

PUDDINGS

Warm carrot, almond and walnut cake *with
carrot sorbet (n)* £7.25

Bramley apple and granola nut crumble *with almond milk
custard (n)* £6.50

Our own homemade sorbets £5.75
(apple, pear, blood orange)