



VEGAN MENU

STARTERS

MARINATED OLIVES (gf) 5.00

BAKED BREAD SELECTION 5.75

Hawarden Estate sourdough, homemade focaccia, cold pressed rapeseed oil & balsamic vinegar

HOMEMADE SOUP OF THE DAY 7.25

freshly baked bread (gfa)

MAPLE ROASTED HERITAGE CARROTS & BEETROOT 7.95

rocket, chicory, pomegranate & mint salsa, pumpkin seed & black sesame granola (gf)

MAINS

CURRIED LENTIL 'COTTAGE PIE' WITH CARROTS, PARSNIP & CELERIAC 18.50

topped with saag aloo potatoes, served with roasted hispi cabbage (gf)

PORTABELLO MUSHROOM BURGER 16.50

hash brown, tomatoes, pickled onions, chipotle ketchup, ciabatta, skin-on fries

THAI RED BUTTERNUT SQUASH CURRY 19.00

jasmine rice, roasted cherry vine tomatoes, homemade focaccia (gfa)

DESSERTS

DOUBLE CHOCOLATE BROWNIE 7.95

mandarin sorbet, honeycomb (gf)

MARIO'S LUXURY SORBET - 2 SCOOPS (gf) 4.95

mandarin | apple cider | lemon

