

# VEGETARIAN AND VEGAN

– (V.A. - VEGAN ADAPTABLE)–

## STARTERS

BREAD BASKET with ciabatta & onion bread, sun-dried tomato pesto & butter (V.A.)	£3
HUMMUS with grilled flatbread (V.)(G*)	£4
FRIED HALLOUMI with honey	£4
BREADCRUMBED MUSHROOMS garlic dip (V.A.)(G*)	£5
SALT & PEPPER TOFU with crisp salad & chilli dip (V)	£5
MARINATED SPANISH OLIVES (V)	£3
GARLIC BREAD(V.A.) with cheese	£4 £4½

## MAIN COURSE

TWICE BAKED SPINACH SOUFFLÉ scallion cream	£11
LENTIL & NUT ROAST seasonal vegetables & vegan gravy (V.A.)(G)	£11
HARISSA SPICED AUBERGINE FLATBREAD with Mediterranean salad & mint yoghurt dressing (V.A.)	£9
SPINACH & CHICKPEA CURRY with steamed basmati rice & popadom (V)	£10
TOFU SALAD with cucumber, chilli, noodles & seaweed (V)	£9½

## SIDES

Onion rings, Seasonal greens, Acton's market salad, Sweet potato wedges, Frites, Chunky chips, Boiled potatoes	£3½
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## VEGAN DESSERTS

GRILLED SPICED PINEAPPLE with vegan ice cream(G)	£5
WARM CHOCOLATE & RASPBERRY BROWNIE with vegan ice cream (G)	£5
COCOA AMAZEBALL with vegan ice cream (V)	£4
CHOCOLATE & PEANUT BUTTERBALL with vegan ice cream(V)	£4



## VEGAN DRINKS

### WINE

	Glass	Carafe	Bottle
<b>White</b>			
Montes Sauvignon Blanc, Chile			£18½
Santepietre Pinot Grigio, Italy	£5½	£14	£18½
Esk Valley Sauv. Blanc Marlbo, N.Z.	£6	£17	£22½
Preface (Vermentino, Chardonnay, Grenache)			£25

### Red

Las Condes Merlot, Chile	£5	£13½	£18½
Malbec, Altosur, Argentina	£6	£16	£22
Cotes Du Rhone Cause Chaude, France			£25

### Rosé

Sante Pietra Pinot Grigio Rosé, Italy	£5½	£14	£18½
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## BEER

Draught Guinness (Dublin) ½ pint	£3	pint	£5
Farmageddon California Common 500ml			£6
Budvar 500ml			£5½
Coors Light			£4
Heineken			£4
Peroni			£4
Thatchers Cider 500ml			£5½