

VEGETARIAN AND VEGAN

– (V.A. - VEGAN ADAPTABLE) –

STARTERS

BREAD BASKET with ciabatta & onion bread, hummus & butter (V.A.)	£3
HUMMUS with grilled flatbread (V.)(G*)	£4
FRIED HALLOUMI with honey	£4
BREADCRUMBED MUSHROOMS garlic dip (V.A.)(G*)	£5
STUFFED AVOCADO with tomato & peppers (V)	£6
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
GLAMORGAN SAUSAGES with Ballymaloe relish & Acton's salad	£7
LENTIL & NUT ROAST seasonal vegetables & vegan gravy (V)(G)	£11
LIGHTLY SPICED ROAST COURGETTE & AUBERGINE with Moroccan cous cous (V.A.)	£9
AUTUMN VEGETABLE CASSEROLE with champ (V).	£10
MASSAMAN CURRY with steamed basmati rice & popadom (V)	£10
HOMEMADE VEGGIE BURGER with hummus & tomato relish (V).	£11
TANDOORI SPICED PANEER with Bombay potatoes & Indian salad	£10½

SIDES

Onion rings, Seasonal greens, cous cous 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)	£5½
COCOA AMAZEBALL with vegan ice cream (V)	£4
CHOCOLATE & PEANUT BUTTERBALL with vegan ice cream(V)	£4

VEGAN DRINKS

WINE

	Glass	Carafe	Bottle
White			
Montes Sauvignon Blanc, Chile			£19
Santepietre Pinot Grigio, Italy			£19
Galileo Pinot Grigio/Chard./Sauv. Italy	£6	£16	£21
Esk Valley Sauv. Blanc Marlbo, N.Z.	£6½	£17	£22½

Sparkling

Sant Orsola Prosecco	£6½		£25
Laurent Perrier			£55

Red

Las Condes Merlot, Chile	£5½	£15	£19
Malbec, Altosur, Argentina	£6	£16	£22½
Cotes Du Rhone Causte Chaude, France			£25

Rosé

Sante Pietra Pinot Grigio Rosé, Italy	£5½	£15	£19
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BEER

Draught Guinness (Dublin)	½ pint	£3	pint	£5
Budvar 500ml				£5½
Heineken				£4
Peroni				£4
Thatchers Cider 500ml				£5½