



Plant Based Evening

3 courses £35

STARTERS

Vegan Feta & Olive Arancini

basil pesto, sundried tomato & rocket salad

Spiced Roasted Cauliflower

warm chickpeas salsa, harissa mayo & micro parsley

To Share

Harrisa & Sesame Marinade Courgette

miso aubergine, tempura vegetables, spiced hummus & flatbread

MAINS

Chana Masala

crispy tofu, roasted broccoli & flaked almonds

Beetroot Wellington

carrot puree, spinach boulangère potatoes, roasted carrots & red wine sauce

Roasted Vegetable Ragu

quorn, gnocchi & panzanella salad

PUDDINGS

Roasted Pineapple

lime yoghurt, candied pistachio & rum caramel

Mango & Coconut Pannacotta

passion fruit & kiwi salsa, mango crisps

Dark Chocolate Brownie

chocolate sauce & vanilla ice cream



FACEBOOK GROUP



INSTAGRAM



NEWSLETTER

(which we send every 10 days or so)