

VEGETERIAN MENU

Homemade spinach & goat cheese lasagne £13.00

Served with a green salad. [D/W/

Homemade mushroom stroganoff £11.00

Served with rice and a green salad [M/D]

Homemade vegetable chilli £11.00

Served with rice, nachos guacamole. Gluten free

Twice cooked blue cheese soufflé £12.00

Served with 5 Bean salad, and mixed leaves, [eggs /g/d]

Classic veggie burger g/f £10.00

Uncoated burger with Puy lentils, grated carrot, spring onion, with garlic & tomato puree, served in a gluten free roll; with lettuce onion & tomato, or go bun less, with chips or jacket potato.

ALLERGENS; Animal rennet is used in cheese to separate the curds & whey.

M=Mustard, E=Eggs, D=Dairy, cream, milk, cheese, yogurt

All our fresh produce is delivered daily by local independent suppliers.

At busy times, we would ask you to be patient as all our food is cooked fresh

Although we take responsible precautions to prevent cross contamination we handle and prepare a variety of dishes that contain allergens and at times cooking equipment and prep area may be shared due to the limitations of our kitchen.

Food info; To consumers Regulations EU 1169/2011