

Vegetarian Menu 2025

Entrée

Sweetcorn fritters, humus, mixed leaves, chilli dressing 6.95 🍴 GFA DFA VA VEA

Fried artichokes with beetroot, humus, parsnip crisps 5.95 GFA DFA VA VEA

Baked half Camembert, with olives and baguette 6.95

Mains

Halloumi 'Fish & Chips' - served with mushy peas & tartare sauce 13.95 GFA VA

Homemade Italian potato Gnocchi with Stilton & parmesan cheese sauce, garlic bread 13.95 VO

Smoked Aubergine Schnitzel, served with mash (or rice) and vegetables 14.95 GFA DFA VA

Southern India, Kerala vegetable curry with artichokes & chickpeas, with rice, yogurt and popadoms 🍴🍴 12.95 GFA DFA VA VEA

Plant based burger with American cheese, burger relish, lettuce & pickles, with pub chips. GFA DFA VA VEA Staunch 19.95 / Triple 16.95 / Double 13.95 / Single 10.95

Provençal vegetable pasta Penne Rigate with halloumi 14.95 GFA DFA VA VEA

Desserts

Knickerbocker glory, strawberry version, lots of ice cream, toasted marshmallows 6.95 GFA DFA VA VEA

Bread & butter pudding made with brioche. Served with custard & icecream 6.5

Chocolate brownie, chocolate sauce, vanilla ice cream 6.5 GFA VA

Apple rhubarb & ginger crumble, vanilla ice cream 6.5 GFA DFA VA VEA

Small pudding and a hot drink 6.95 GFA DFA VA VEA
(Choice of crumble, brownie or Knickerbocker glory)

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If you have an allergy, coeliacs &/or intolerance, please let us know before ordering, we are happy to help.

GFA - Gluten free available with changes,
eg- using gluten free croutons.

DFA - Dairy free available with changes,
eg- removing cheese.

VA - Vegetarian with changes, eg- removing meat. Ask to see vegetarian menu. Different cheeses we use have different rennet, ask your server if you have a preference.

VEA - Vegan available with changes.

*Available is an allergen matrix which covers the
14 listed allergens.*

We cannot guarantee that any selected dish or drink is free from allergens as we use these ingredients in our venue and therefor 'may contain'.