

STARTERS

Beetroot Hummus

Served with Coriander & Breads - 4.50

Mushroom Fritters

Thyme & Plum Salsa, Herb Oil - 5.50

Tomato & Balsamic Soup

with Tarragon & Baked Ciabatta - 5.00

MAINS

Risotto

Spinach, Sugar Snap, Red Pepper, Black Garlic
Risotto, Pistachio & Tarragon - 11.00

Beetroot Burger

Quinoa & Beetroot Patty, Lettuce, Tomato,
Plum & Thyme Salsa on a Toasted Beetroot
Bun with Slaw - 13.50

Mushroom & Avocado

Balsamic Glaze, Beetroot Hummus, Gem Lettuce on a
Wholemeal Bloomer Sandwich with Root Crisps - 8.50

Thai Vegetable Curry

Sugar Snap, Baby Corn, Broccoli & Kale in a Thai
Red Coconut Sauce with Lemongrass Rice,
Coriander & Chillies - 10.50

Spring Bowl

Violet Potatoes, Wilted Spinach, Kale,
Tender stem Broccoli, Red Peppers, Black Garlic
Mushrooms, Pea Puree Coriander - 11.50



SWEETS

Apple & Cherry Crumble

Granola & Blueberries - 5.50

Homemade Cakes

Please ask to see our cake board

SIDES

Vegan Coleslaw	3.00
Bread & Oils	2.50
Root Crisps	3.00

Vegan House Salad	2.50
Roasted Violet Potatoes	5.00
Olives	3.00

EAT AT EIGHT

VEGAN MENU

