

Vegan Menu

Complimentary homemade bread roll with olive oil & balsamic reduction. Extra rolls served at £1.50

Appetisers

Gordal olives (gf) £5

Paprika nachos & homemade hummus £6

Starters

Mexican bean paprika nachos, coriander, sweet chilli sauce & vegan cheese £8

Roasted tomato, roasted shallot puree, crispy shallots & pickled red onion salad (gf) £6

Tempura kale, broccoli & onion with homemade sweet chilli sauce £7.50

Mains

Spiced dahl, onion bhaji, mango chutney, mint dip, lime pickle, rice, puppodum & garlic naan (gfo) £24

Spaghetti aglio olio, garlic, lemon, chilli, olive oil & parsley (gfo) £11

Mushroom & balsamic risotto, vegan cheese, truffle oil & herbs (gf) £17

Sides

Battered onion rings £4

Hand cut chips £4 (gf)

Seasonal green vegetables £4.50 (gf)

Asian slaw with toasted peanuts £4 (gf)

Desserts

Three scoops of homemade sorbet (gf) £7.50

Vanilla poached pear, melted dark chocolate & blackcurrant sorbet (gf) £7.50

Gf: gluten free

Gfo: gluten free option available

Everything on this menu is completely free of any animal products. If you have any other food intolerances or allergies please tell a member of staff.

Suppliers:

We try to use local sustainable suppliers, so we can reduce our carbon footprint and keep all ingredients as local as possible.

Westcountry Fruit Sales- Falmouth

Forest Produce- Cullompton

Celtic Fish & Game- St. Ives

Scarlet Wines- St Ives