

PLATES & CO

Vegan & Vegetarian menu

To Start

- Seasonal soup
Olive oil & toasted seeds
£5.50
- Rocket & courgette salad with red pepper dressing
£6.50
- Bruschetta with grilled vegetables
£7.50

To Follow

- Red pepper & aubergine ragout with garlic & parsley puree
£14.50
- Tempura vegetables, soy dressing, toasted seeds
£14.50
- Tomato risotto topped with goat's cheese & wild rocket (gf) (ve)
£14.50

Sides £4 each

Hand-cut chips - steamed vegetables - rocket & parmesan salad - New potatoes

To Finish

- Charred orange & watermelon, Belgian chocolate
£7.50
- Fresh strawberries with balsamic vinegar
£7

Vegans can eat chocolate! Chocolate comes from cacao beans, grown on cacao trees, so it is plant-based. The beans are fermented, dried, processed, and then added as a main ingredient into different kinds of **chocolate** – dark, milk, white, etc.

3 courses £26 per person

IN MEMORY OF THOSE

WHO GAVE THEIR LIVES IN

THE GREAT WAR 1914-1919