



BAR • BRASSERIE

VEGAN NIGHT

THURSDAY 8th June from 5pm

ANY DISH FOR £6

PORTOBELLO MUSHROOM KATSU CURRY (Ve)

Panko breadcrumbed whole portobello mushroom with turmeric basmati rice, topped with our own homemade katsu curry sauce

TOFU SATAY (Ve) (GF) (N)

two chargrilled marinated tofu cube skewers on a pea shoot and carrot ribbon garnish, topped with our own satay sauce

VEGAN OMELETTE (Ve)

With a vegan cheddar style cheese served with a grilled tomato and mixed grilled peppers (GF)

STUFFED BABY AUBERGINE (Ve) (GF)

Stuffed with mixed Mediterranean vegetables in light cherry tomato sauce

VEGAN SHAWARMA (Ve)

Warm pitta bread filled with pan fried peppers, chilli, onion, garlic and mushrooms with a refreshing tzatziki dip

VEGAN MAC & CHEESE (Ve) (N)

Baked macaroni in a creamy vegan cheese sauce with a crispy breadcrumb top

MUSHROOM GOULASH (Ve)

Slow cooked Hungarian style mushroom goulash served with locally baked sourdough

BUFFALO STYLE CAULIFLOWER WINGS (Ve)

Served with a homemade chilli dip

MIXED SPANISH OLIVES & HOMEMADE HUMMUS (Ve)(N)

With warm locally baked bread and a balsamic and olive oil dip

VEGAN PLANT BASED MEATBALLS (Ve)

Served with a homemade chilli marmalade

VEGAN TIA MARIA BROWNIE (Ve)(N)

Served with a vegan vanilla ice cream

VEGAN TIRAMISU (Ve)(GF)

With fresh strawberries