

Free-From Menu

A SELECTION OF VEGETARIAN, VEGAN AND GLUTEN-FREE DISHES

STARTERS AND SHARERS

LOADED CHILLI NACHOS (VE)

Crunchy Corn Tortilla chips piled with spicy 3 bean chilli, jalapeños and creamy guacamole

TEMPURA VEG (VE)

Asian-style deep-fried Tempura red & green peppers, baby corn, green beans, carrot & cauliflower served with a kickin' sweet chilli sauce

HEARTY CARROT & CORIANDER SOUP (V) (GF)

A delicious carrot soup with vibrant coriander, served with a crusty gluten-free roll

SHARING LOADED CHILLI NACHOS FOR 2 (VE)

Double dose of loaded chilli nachos with jalapeños & guacamole

MAINS

GOURMET VEGAN DIRTY BURGER (VE)

Juicy soy burger smothered with 3 bean chilli and creamy guacamole, all in a sesame bun, served with fries

DAVIDSTOW CHEDDAR, CLOTTED CREAM & LEEK TART (V) (GF)

Served with buttered new potatoes & a choice of green beans & peas, or dressed mixed salad

PASTA ARRABIATA (VE) (GF)

Gluten-Free pasta made from corn, rice & quinoa, tossed in a spicy tomato sauce. Served with a crisp dressed side salad

FALAFEL SALAD (VE)

Delicately spiced, warm falafel on a bed of dressed baby gem lettuce, tomato, cucumber & red onion

BUTTERNUT SQUASH, BEETROOT & BRIE TART (V) (GF)

Served with buttered new potatoes & a choice of green beans & peas, or dressed mixed salad

ASPARAGUS, BROAD BEAN & ROASTED GARLIC RISOTTO (V) (GF)

Served with a crisp dressed side salad

THAI RED VEGETABLE CURRY (VE) (GF)

Peppers, Carrot, bamboo shoots, baby sweetcorn & green beans in a mouth-watering Thai coconut, curry sauce. Served with rice and a salsa of red onion, cucumber & tomato

GOURMET VEGAN HOT DOG (VE)

Tasty Soy Hot Dog in a soft bun & crammed with crispy fried onions & sweet gherkin relish. Served with fries and a crisp dressed side salad

DESSERTS

RASPBERRY FRANGIPANE TART (VE) (GF)

Topped with almonds served with chocolate sauce & raspberry sorbet

STICKY TOFFEE PUDDING (GF)

A gooey toffee pudding full of sticky dates, served with dairy vanilla ice cream

CHOCOLATE & COCONUT TORTE (VE) (GF)

A luxurious date and mixed nut base topped with dark chocolate ganache rippled with a coconut swirl. Served with raspberry sorbet

RASPBERRY SORBET (VE) (GF)

KEY

GF = Free-from Gluten containing ingredients

VE = Suitable for Vegans V = Suitable for Vegetarians