



Sunday Lunch

Mains

NIBBLES

- Warm Artisan Bread Board with garlic oil & balsamic vinegar 6.00
- Juicy Green Nocellara olives 4.50 (gf)
- Mixed nuts 4.00 (gf)
- Maple & Pumpkin Spiced Popcorn 4.00 (gf)
- Wild garlic or Nice n Spicy plantain crisps 4.00 (gf)
- Parsnip crisps with maple, garlic & onion 3.50 (gf)

Starters

SOUP OF THE DAY (GF*) 7.00

(See specials board) *gluten free roll swap 1.00

SUMMER SALAD STARTER 8.95 (GF)

Roasted courgette & peach, Cumin roasted cauliflower, creamed cannellini, quinoa, radicchio & rocket, fresh basil, pickled rhubarb & peach vinegarette

CHINESE CAULIFLOWER PANCAKES 9.50

Roasted cauliflower marinated in soy & Chinese five spices served with (3) Chinese pancakes, fresh spring onion, cucumber & house made hoisin sauce

BAKED CAMEMBERT (FOR 1 OR TO SHARE) (GF*) 14.00

Warmed in the oven, drizzled with oil & fresh herbs served with red onion chutney & toasted focaccia (10mins bake time) GF bread swap 2.00

Light lunch

SUPERGREEN CAESAR WRAP 14.50 (GF*)

Spinach wrap, warm roasted broccoli & chickpeas, jackfruit, Caesar dressing, crispy aubergine 'bacon', cashew parmesan, baby gem lettuce (gf*swap 2.00) Served with sweet potato wedges

SUMMER SALAD MAIN 14.00 (GF)

Add sweet potato or herb roasted wedges 4.50

Extra sides:

DIRTY SWEET POTATO WEDGES (GF) 6.00

Topped with Yuzu, soy & sesame dressing, fresh chilli, spring onion and coriander

PLAIN SWEET POTATOES WEDGES (GF) 4.50

HERB ROAST POTATO WEDGES / SIDE SALAD & DRESSING (GF) 4.50

WINE 175ML GLASS, BEER & CIDER	
PINOT GRIGIO WHITE / ROSE 12% 5.50	ZERO ALCOHOL LAGER 0.0% 4.50
CHARDONNAY 11.5% 6.50	STEEPLE CHASE, PALE ALE 4.4% 5.50
SAUVIGNON BLANC 12.5% 6.50	ALHAMBRA ESPECIAL LAGER 5.4% 5.50
MERLOT 13% / MALBEC 13.5% 6.50	FRISBY LAGER 4.2% 5.50
PINOTAGE 13.5% 175ML 6.50	SAM SMITHS BERRY BEER 5.1% 5.50
	SAM SMITHS APPLE CIDER 5% 6.00

SUNDAY ROAST (GF)

Roasted butternut squash, date & nut loaf, turmeric Yorkshire pudding, roast potatoes, carrots & beetroot, broccoli, red cabbage with apple & raisins, Cauliflower cheese, orange & cranberry stuffing, red wine & onion gravy. Normal 16.95 / Smaller 14.95

STICKY SESAME TOFU BOWL 15.00 (GF)

Tofu with sweet & sticky sesame sauce, edamame rice & Furikake seasoning, sesame braised carrot salad, house kimchi, pickled cucumber, roasted broccoli, nori seaweed & fresh coriander

KAJU MALUWA CURRY 16.50 (GF)

Smooth & creamy Sri Lankan Cashew curry with curried apple filled aubergine rolls, crunchy cashew & coconut crumble, rice, peas, spring onions, chilli & coriander

SWEET POTATO & BLACKBEAN BURGER 16.50 (GF*)

with tomato & balsamic chutney, house pickled beetroot, butterbean mayo & rocket leaves, Noa Bakehouse bun served with herb wedges and rhubarb & beetroot ketchup. *Gf bread swap £1

PASTA DISH OF THE DAY See wall board

Something sweet

PEACH & CASHEW 'RICOTTA' SUMMER TART (GF) 8.25

Date & walnut crust, citrus polenta soil, vanilla icecream, pomegranate reduction

RICH DARK CHOCOLATE MOIST CAKE (GF) 8.25

chocolate tossed popcorn, fresh raspberry, white chocolate sauce, beetroot powder

STICKY TOFFEE PUDDING 8.50

Vanilla ice-cream, toffee sauce, apple crisp, walnuts

AFFOGATO (GF) 6.95

2 scoops of vanilla ice-cream & double espresso

CINNAMON APPLE & PB (GF) 5.00

Apple wedges topped with cinnamon & date syrup & served with crunchy peanut butter to dip

FRUIT SCONES (GF) 4.25

Warm Cranberry, raisin & orange scone, whipped vanilla coconut cream & dark cherry jam

FRUIT ICE LOLLY (GF) 3.00

Coconut & guava

(GF) GLUTEN FREE PRODUCT (GF*) CAN BE ADJUSTED