

# VEGANUARY

*Showcasing some of our delicious vegan dishes to kick start your new year*

## **NACHOS (VE) 7.00**

*topped with spicy chickpeas & melted cheese alternative, produced from coconut oil*

## **TIKKA BITES (VE) 6.75**

*with raita sauce, mango chutney & flatbread crisps*

## **WEDGE SALAD (VE) 4.00**

*gem lettuce with vegan blue cheese alternative dressing & walnuts*

## **SPICY BEAN CHILLI (VE) 13.50**

*with shredded shawarma and sticky rice, topped with vegan cheese alternative produced from coconut oil*

## **LASAGNE (VE) 13.00**

*with roasted squash, peppers & a garlic breadcrumb topping*

## **BEYOND MEAT® BURGER (VE) 11.50**

*plant-based patty on an ancient grain bun, topped with tobacco onions and melted cheese alternative produced from coconut oil*

## **AMOK CURRY (VE) 12.50**

*with sweet potato, spinach, fried okra, sticky rice & a crispy tortilla*

## **CARAMELISED BANANA (VE) 6.50**

*with pecan brittle & coconut mousse*

*Why not try one of our refreshing vegan & gluten-free beers....*

*Kirkstall Virtuous Session IPA 4.5% ABV or Thornbridge Bliss Point 5.0% ABV*

*All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (V) = made with vegetarian ingredients,*

*(VE) = made with vegan ingredients, (A) = contains alcohol, however some of our preparation and cooking methods could affect this.*

*If you require more information, please ask your server.*