



Vegan Autumn Menu

To Start

Homemade Daily Soup , artisan sourdough bread	£5.95
Beetroot Carpaccio , mixed seed dukkah, watercress, zero waste beersamic vinegar	£7.75
Bruschetta of Tomato and Artichokes ; grilled sourdough, black kale, pesto, carrot top dressing	£7.95

Mains

Warm Winter Waldorf Salad , red grapes, pickled celery, Williams pear, grilled radicchio, pumpkin seeds	£12.00
Oak Smoked Celeriac Steak , oak smoked celeriac, horseradish and olive oil mashed potatoes, kale and black garlic crumb	£14.50
Roasted Field Mushrooms , Norfolk sand carrot, autumnal greens, horseradish and olive oil mashed potatoes, mushroom gravy	£12.95
"Fish and Chips" ; Surrey ale battered aubergine, garden herb crushed peas, homemade vegan tartare sauce, skin on fries	£13.50
Vegan Cheese Burger , chargrilled plant based burger, beer onions, burger sauce, vegan cheese, skin on fries	£14.95

12" Sourdough Pizzas

We have great pizza; we have partnered with Crust Bros award winning pizzas to bring you a great choice of delicious combinations and flavours for all tastes.

Edward VI ; Tomato sauce, vegan mozzarella, roasted red peppers and basil	£11.50
Marquees ; Roasted aubergine, grilled artichokes, confit tomatoes, harissa, smoked tomato sauce, rocket	£12.95

Desserts

Autumnal Fruit Crumble , baked apple, quince and plum crumble with vegan vanilla ice cream	£6.50
Sour Cherry Crème Brûlée , plant based coconut milk and vanilla creme brûlée, topped with caramelised sugar	£8.50
Chocolate Brownie , with vegan vanilla ice cream	£8.75
Selection of Sorbets , award winning local sorbets (please ask for flavours)	£2.50 per scoop