

# VEGAN NIGHT

Saturday 28th March

2 COURSES - £18 OR 3 COURSES - £23

## STARTERS

JERUSALEM ARTICHOKE SOUP<sup>(N)(GF)</sup>

with burnt pear and walnut

SWEET POTATO SKINS<sup>(GF)</sup>

stuffed with chilli and avocado salsa

GRILLED PEPPER BRUSCHETTA

with butternut and harissa hummus and crispy kale

## MAINS

BEETROOT WELLINGTON

with mulled wine gravy, garlic and thyme roast potatoes and baby carrots

SPICY TOMATO SPAGHETTI

with garlic mushrooms

SICILIAN AUBERGINE STEW<sup>(N)(GF)</sup>

with toasted almond couscous

FALAFEL BURGER

with tahini mayo, cucumber Tzatziki and sweet potato fries

## DESSERTS

GINGERBREAD STICKY TOFFEE PUDDING

with a banana and date sauce

PINK PEPPERCORN CARAMEL ROASTED PINEAPPLE<sup>(GF)</sup>

with passion fruit sorbet

DARK CHOCOLATE MOUSSE

with roasted cherry compote and a shortbread biscuit