

VEGANUARY

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

NACHOS (VE) 5.50

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

TIKKA BITES (VE) 5.50

with raita sauce, mango chutney & flatbread crisps

WEDGE SALAD (VE) 3.50

gem lettuce with vegan blue cheese alternative dressing & walnuts

SPICY BEAN CHILLI (VE) 9.50

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

LASAGNE (VE) 9.00

with roasted squash, peppers & a garlic breadcrumb topping

BEYOND MEAT[®] BURGER (VE) 9.50

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

AMOK CURRY (VE) 8.50

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

CARAMELISED BANANA (VE) 5.25

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.