

VEGETARIAN/VEGAN MENU

STARTERS

HOMEMADE SOUP OF THE DAY (VF) (GFO) £4.50

With Guinness wheaten bread, butter

BREADED IRISH BRIE CHEESE (V) £6.50

Beetroot, candied walnut, Cumberland sauce, baby leaves

VEGETABLE SAMOSA (V) £4.50

A fried pastry filled with mixed vegetables, mango chilli dip

ONION BHAJI (V) £4.50

Served with salad and homemade chilli sauce

MAINS

ROAST PUMPKIN RAVIOLI (VGF) £13.00

Homemade pumpkin and sweet potato ravioli, cherry tomato sauce

VEGGIE BURGER (VGF) £13.00

Beans and chickpea burger with, burger bap, salad, tomato and relish

VEGETABLE PENNE ARRABIATTA £11.00

Roast vegetables, penne pasta, cherry tomato sauce, chilli, garlic, Italian herbs.

MIXED VEGETABLE CURRY (VGN) (GF) 14.00

Traditional Indian curry, basmati rice (Mild/Medium/Hot)

DAAL TADKA (VGN) (GF) £14.00

Yellow split lentil and tomato curry,

Coriander, basmati rice

SAAG PANEER (V) £14.00

Spinach and Indian cottage cheese cooked in mild curry sauce, pilau rice

PANEER BUTTER MASALA (V) £14.00

Paneer cooked in smooth creamy tomato gravy with Indian five spices

CHANNA BHAJI (VGN) (GF) £13.00

Chick peas curry, onion and fresh herbs, basmati rice

SIDES

PLEASE CHOOSE FROM OUR A LA CARTE MENU

DESSERTS

PLEASE CHOOSE FROM OUR DESSERT MENU

(GFO = Gluten Free Option, GF = Gluten Free, VGN = Vegan Friendly, V = Vegetarian)

Please inform your server of any specific dietary requirements, some dishes may contain nuts.

A discretionary 10% service charge is added to parties of 6 or more.