

# VEGANUARY

SHOWCASING SOME OF OUR DELICIOUS VEGAN DISHES  
TO KICK START YOUR NEW YEAR

## NACHOS (VE) 6.00

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

## TIKKA BITES (VE) 5.75

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) 10.00

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

## LASAGNE (VE) 9.50

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) 9.00

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

## CARAMELISED BANANA (VE) 5.50

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.