



DAIRY FREE MENU



STARTERS

Soup of the Day, Homemade Bread Roll £7.95

Smoked Braised Leek, Sorrel Hazelnut Pesto, Vegan Cheese Fritter,
Hazelnut Butter £8.95

Torched Mackerel Fillet, Smoked Mackerel Pate, Beetroot, Fennel,
Sorrel & Caper Relish (without Pate) £8.95

PUB CLASSICS

Artisan Bread Board, HH Marinated Olives, Balsamic & Olive Oil £5.95

Sweet Potato Bhaji, Mango, Chilli & Mint Chutney (V) (Vg) £4.95

Sundried Tomato Hummus, Root Vegetable Crisps (V) (Vg) £4.95

Sweet Potato Bhaji Burger, Mango, Chilli & Mint Chutney, Coconut Bun with
Chips (V)(Vg) £13.95

MAINS

Blade of Beef, Red Wine & Caramelised Onion Sauce, Glazed Carrots
£18.95

Rich Bouillabaisse of Monkfish, Mussels & Cockles, Salsa Verde, Crostini,
Roast Garlic Aioli £20.95

Crispy Chicken Breast, Katsu Coconut Curry Sauce, Ginger Lime Oil,
Pineapple Chutney, Spiced Bhaji £18.95

Local Roast Lamb Cutlet, Confit Lamb Belly, Vinegar Gel, Roast New
Potato's, Caponata, Nasturtium Emulsion £22.95

Stuffed Squash - Lentils, Fennel & Moroccan Spices, Squash Seed &
Coriander Gremolata, Herb Yogurt, Almond Butter (VG) (GF) £13.95

Garlic & Thyme Roasted Cauliflower Steak, Sweet Potato Mash, Red Wine
& Caramelized Onion Sauce, Toasted Hazelnut Crumb £15.95

DESSERTS

Poached Pear, Sorbet, Raspberry Coulis £7.95

Vegan Brownie, Sorbet, Raspberry Coulis