

# VEGAN (VE)-VEGETARIAN (V) MENU

#### LIGHT BITES & NIBBLES

**MARINATED OLIVES (VE)** 4.50

SELECTION OF BREAD WITH OIL & BALSAMIC VINEGAR (VE) 6.50

SELECTION OF BREAD WITH HUMMUS & RED ONION MARMALADE (VE) 6.50

GARLIC CIABATTA BREAD (V) 5.00

GARLIC & CHEESE CIABATTA BREAD (V) 6.00

#### STARTERS

SOUP OF THE DAY SERVED WITH BREAD (VE) & FLAVOURED BUTTER (V) 7.50

DEEP FRIED GOATS CHEESE WITH SMOOTH RED ONION MARMALADE & DRESSED LEAVES (V) 9.00

SAUTÉED GARLIC WILD MUSHROOMS SERVED WITH TOASTED BREAD (V) (VE ON REQUEST) 8.75

WILD MUSHROOM ARANCINI WITH A TRUFFLE OIL & TARRAGON CREAM (V) 9.50

DEEP FRIED BRIE SERVED WITH DRESSED LEAVES & A HONEY & FIG JAM (V) 9.00

GRILLED HALLOUMI, HUMMUS & CHILLI JAM (V) OR WILD GARLIC MUSHROOM BAO BUNS (VE) 12.00

#### MAIN COURSES

WARM GRILLED HALLOUMI SALAD WITH A POACHED EGG, GARLIC, NEW POTATOES, ROASTED

CAULIFLOWER & KALE (V) 17.50

HALLOUMI BURGER WITH CHUNKY CHIPS & COLESLAW (V) 19.00

SLOW COOKED CARAMELISED ONION RISOTTO (V) (VE ON REQUEST) 18.50

WILD MUSHROOM LINGUINI (V) 18.50

TOMATO & VEGETABLE LINGUINI (VE) 18.00

RED PEPPER & PESTO LINGUINI (V) 18.00

SWEET POTATO & CHICKPEA BURGER SERVED WITH CHUNKY CHIPS & SALAD LEAVES (VE) 18.50



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#### SIDE DISHES

**SKINNY FRIES (VE)** 4.50

CHUNKY CHIPS (VE) 5.00

BEER BATTERED ONION RINGS (V) 5.00

CHEDDAR & HERB MASH (V) 5.00

GARLIC & ROSEMARY ROAST POTATOES (VE) 5.00

MAPLE ROASTED CARROTS & PARSNIPS (V) 5.50

BAKED CAULIFLOWER & BLUE CHEESE GRATIN (V) 6.00

**HOUSE SALAD (VE)** 4.50

**ROCKET & PARMESAN SALAD (V)** 4.50

### DESSERTS

STICKY TOFFEE PUDDING WITH CREAM OR ICE CREAM (V) 9.50

TONKA BEAN & RASPBERRY CRÈME BRULEE (V) 9.00

ATE O'CLOCK CHEESECAKE (V) 9.50

3 SCOOP SELECTION OF ICE CREAM (V) 7.00

**SORBET & SEASONAL FRUITS (VE)** 7.50

ATE O'CLOCK THREE CHEESE SELECTION WITH CRACKERS, FRUITS & CHUTNEY (V) 13.00

ATE O'CLOCK FIVE CHEESE SELECTION WIT CRACKERS FRUITS & CHUTNEY (V) 15.00

ATE O'CLOCK SEVEN CHEESE SELECTION WITH CRACKERS, FRUITS & CHUTNEY (V) 18.00

## COCKTAILS

AFTER ATE (V)

Baileys, Creme de Cacao, Creme de Menthe, Milk & Cream

9.75

LEMON CHEESECAKE (VE)

Limoncello, Lemon Juice, Licor 43 & Gingerbread Syrup

10.00

An optional 10% service charge will be added to your final bill. 100% of which will be distributed amongst the staff working here today. Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.