

VEGANUARY

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

NACHOS (VE) 6.50

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

TIKKA BITES (VE) 6.75

with raita sauce, mango chutney & flatbread crisps

WEDGE SALAD (VE) 4.00

gem lettuce with vegan blue cheese alternative dressing & walnuts

SPICY BEAN CHILLI (VE) 13.00

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

LASAGNE (VE) 12.50

with roasted squash, peppers & a garlic breadcrumb topping

BEYOND MEAT® BURGER (VE) 11.00

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

AMOK CURRY (VE) 12.00

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

CARAMELISED BANANA (VE) 6.25

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.