

STARTERS

CHARGRILLED ARTICHOKE

with parmentier potatoes, pea puree and truffle oil
6⁰⁰

MUSHROOMS ON TOAST

wild and field mushrooms with garlic and salsa verde on toasted
gluten free bread
6⁰⁰

TOMATO & BASIL BRUSCHETTA

toasted rustic bread topped with salsa verde, heritage
tomatoes and kalamata olives
4⁵⁰

MAINS

LANCASHIRE BLACK PEA HOTPOT

a hearty stew of black peas, pearl barley and beetroot with carrot
purée and topped with crispy potatoes, served with home-pickled red
cabbage and sourdough bread
12⁰⁰

BUTTERNUT SQUASH & CHICKPEA CURRY

in a coconut green thai curry with edamame beans and wild &
jasmine rice
12⁰⁰

DESSERTS

DARK CHOCOLATE & FIG TORTE

with marinated figs and rum syrup, served with vegan vanilla ice
cream
7⁵⁰

MANGO & COCONUT CHEESECAKE

with roasted cashew nuts, mango syrup and fresh blueberries
7⁵⁰

VEGAN ICE CREAM SUNDAE

with winter berry compote
6⁰⁰

VEGAN LUNCH MENU

STARTERS

MUSHROOMS ON TOAST

wild and field mushrooms with garlic and salsa verde on
toasted gluten free bread

TOMATO & BASIL BRUSCHETTA

toasted rustic bread topped with salsa verde,
heritage tomatoes and kalamata olives



MAINS

LANCASHIRE BLACK PEA HOTPOT

a hearty stew of black peas, pearl barley and
beetroot with carrot purée and topped with crispy
potatoes, served with home-pickled red cabbage and
sourdough bread

BUTTERNUT SQUASH & CHICKPEA CURRY

in a coconut green thai curry with edamame beans
and wild & jasmine rice



DESSERT

VEGAN ICE CREAM SUNDAE

with winter berry compote



2 COURSES 12⁵⁰

SERVED MONDAY - FRIDAY 12 - 6PM

SATURDAY UNTIL 4PM