



STARTERS & LIGHT MEALS

	VISITOR	MEMBER
Pub Loaf (Serves 2-4) with olive oil	7	7
Pumpkin Soup	12	10
Vegetable Samosa with mango chutney	16	14
Garden Salad	7	7

MAINS

Plant Based Vegan Burger  with vegan cheese and veganise mayo, served with chips, lettuce, tomato and red onion	22	20
Gnocchi with Pumpkin  with creamed roasted pumpkin, caramelised onion, with toasted grains and seeds, coconut cream	25	23
Vegan Curry with steamed rice	26	24

PIZZA (12 INCH) GF BASE

Margherita  - Fresh tomato, basil	23	21
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EXTRAS

Sauce Options BBQ / Gravy	3	3
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SIDES

Chips	9	7
Wedges with sweet chilli	11	9
Garden Salad with vinaigrette dressing	9	7
Steamed Vegetables	9	7
New Potatoes	9	7

DESSERT

Berry & Coconut Mousse  with berry compote	10	10
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Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

 Low Gluten  Vegetarian  Vegan  Free from dairy  No added nuts