



## EVENING MENU

### Starters

*Seasonal Soup of the day with artisan bread- £5.95 (V/GF)*

*Swiss style cheese, butter bean, asparagus and spinach tart with sweet gravlax, pickled greens, scorched tomatoes, balsamic- £6.50 (V.)*

*Roasted pepper, spinach & courgette pakoras served with citrus salads, sweet chilli & yogurt-£6.50 (main £11.95) (V/GF)*

*Beetroot houmous & edamame rouille mille feuille with sweet cerviche, pickled samphire & crisp samphire- £6.50 (V)*

*Twice baked Mediterranean vegetable & smoked cheese tart with chicory, tomato, red onion & herb salad- £6.50 (V)*

### MAINS

*Twice baked Mediterranean vegetable & smoked cheese tart with chicory, tomato, red onion & herb salad-£11.95 (V)*

*Sweet potato, woodland mushroom, asparagus, leek & spinach Wellington served with tomato, red wine & thyme sauce £13.95(V)*

*West African style butternut squash, sweet potato, pinto bean, chickpea, groundnut curry served with lightly spiced couscous £13.50 (V)*

*Swiss style cheese, butter bean, asparagus and spinach tart with sweet gravlax pickled greens, scorched tomatoes, balsamic £11.50 (V.)*

*Middle eastern inspired vegetable nut roast with baked seasonal greens, seared apricot, tomato, red wine & balsamic reduction- £13.50 (V)*

### SIDES £3.95 EACH- CHOOSE FROM

*Sweet Potato chips \*Citrus green salad\* Pakoras\* Citrus raw slaw\*  
Carrot & orange ceviche\* ( V-Vegan, GF- Gluten free)*