

STARTERS

Avocado Smash Bruschetta £6.95

Topped with red and yellow cherry tomato, red onion, capers and mixed peppers.
Served on top of toasted sourdough

Crispy Aromatic Compressed Aubergine (n) £8.50

Served on a lightly spiced vibrant basil oil with a quenelle of vegan cheese and a cherry tomato confit

Sweet Potato & Saffron Soup £6.95

A soup with lightly curried flavours topped with a sweet corn puree. Served with a toasted mixed herb garlic sourdough

MAINS

Date, Cannellini & Med Vegetables Cassoulet £15.95

A light, sweet and flavourful cassoulet, with onion seeds, tumeric, cumin and coconut milk. Served with a homemade flatbread

Summer Forager Linguini £12.95

Sliced portobello and button mushrooms marinated with black pepper, garlic, chilli, red onion, and black summer truffle paste. Finished with spring onion

Dirty Vegan Pizza £13.75

Black and green olive tapenade, apricot compote, lemon zest, courgette, tenderstem broccoli and a touch of chilli

DESSERTS

Sticky Toffee Pudding £5.95

Fig and pecan sticky toffee pudding served with maple syrup and peanut butter sauce

Aspley Guise Cherry & Chocolate Brownie (n) £6.95

Cocoa and vanillia chocolate chip brownie served with coconut ice cream



Aspley Guise Local Bakers

Please ask your server for our vegan wine options.



VEGAN MENU