

## Plant Based Options

### Snacks – Great for sharing

Smoked Almonds 4.50

Marinated Mixed Olives 4.50

Sourdough Toast with Muhammara or Black Olive Tapenade 4.95

### Starters

Soup of the Day 6.50

Chickpea Falafel, Garlic & Tahini, Crispy Lentils, Fried Mint  
& Pomegranate 7.95/15.50

Pearl Barley Bowl, Roasted Beetroot, Squash, Walnut, Cavolo Nero,  
Frinton Pumpkin Seed Oil. 7.50/14.95 Add Goats Cheese 1.95

Wedge Salad, Pickled Mustard Seeds, Cherry Tomatoes, Sourdough Crumb,  
Garlic & Tahini Dressing 8.50 add Binham Blue 1.95

### Mains

Lightly Spiced Butternut Squash, Chickpea & Apricot Tagine,  
Fragrant Cous Cous 14.95

Mushroom, Wild Rice, Linseed & Walnut Burger in a Brioche Bap  
(Vegan Bap Available), Sriracha Vegan Mayo and all the fixings &  
Cajun Spiced Sweet Potato Fries 15.95

Baja Style Cauliflower Tacos, Shredded Cabbage, Tomato Salsa, Cashew  
Crema, Black Beans, Guacamole, Pepitas & Pickled Pink Shallots 14.50

### Sides 4.25

Seaweed Crushed New Potatoes

Sauté Potatoes

Mixed Leaves

Today's Local Vegetables

Prices include VAT at 20% - Gratuities at your discretion, all gratuities go to our team.

A discretionary 10% service may be added to parties of 8 or more. All allergen information available upon request.