

BOB'S VEGAN MENU

2 courses

£17.95

3 courses

£21.95

includes a basket of gluten-free artisan bread, olive oil and balsamic

STARTERS

Tempeh Stuffed Avocado GC N

spicy vegan mayo, house hot sauce, cress, sesame seeds

Sweet Chipotle Cauliflower Wings GC

scallions, red pepper salsa

Charred Asrapragus & Lettuce GC N

edamame hummus, chilli oil, fresh mint

Sundried Tomato Arancini

crispy risotto balls, summer marinara sauce, almond cheese, basil

ENTRÉES

Vegan Chickpea & Edamame Burger N

chimichurri, avocado smash, sunset slaw, sherkins,
served on an artisan beetroot bun, fries

Modern Burrito Bowl GC

refried black beans, coconut rice, kale salad, guacamole,
salsa, spicy tofu, coconut yoghurt

Pasta Primavera with Summer Vegetables N

conchiglie, broccolini, roasted cherry tomatoes, grilled asparagus, basil

Hen of The Wood Piccata

breaded wild mushrooms, whipped potatoes, lime beans,
white wine lemon sauce, shallots, escarole & capers

GC *gluten conscious*

N *contains nuts*

DESSERTS

Strawberry & Rhubarb Pie GC

coconut whip

Passion Fruit & Coconut Panacotta GC

berry compote & fresh strawberry

Blueberry Cheesecake GC

orange & nut crumble, blueberry & vanilla jam

Peppermint & Chocolate Mousse GC

chocolate crisp

WINE

WHITE

Chardonnay Les Mougeottes, France

grapefruit & vanilla buttery
flavours

175ml 6.25 500ml 17.25 Btl 22.95

Domaine Lyrarakis Okto White, Crete

floral aromas with a
delicate spice

175ml 6.15 500ml 16.95 Btl 21.95

RED

Merlot Los Tortolitos, Chile

round & juicy with black
plum & vanilla

175ml 5.95 500ml 14.95 Btl 19.95

Los Frailes Efe Monastrell, Alicante

aromatic, intensely fruity and
medium bodied

175ml 6.35 500ml 17.35 Btl 23.95

ROSÉ

Rosé Maison Saturnin Laudun Chusclan, France

bright pink with juicy raspberry fruit

175ml 5.95 500ml 14.95 Btl 20.95