



VEGAN MENU

FRESHLY BAKED BREAD, <i>Spanish Picual extra virgin olive oil and reduced balsamic</i>	3
GARLIC AND HERB MARINATED SPANISH OLIVES	5
JERUSALEM ARTICHOKE CRISPS, <i>sea salt & Cornish artisan malt vinegar</i>	4

STARTERS

GARDEN PEA SOUP, <i>tarragon cream & artisan bread</i>	6.50/12
TOMATO TARTARE, <i>melba toast, olive crumb & basil</i>	8/15

MAINS

QUINOA SALAD, <i>torched baby gem, chargrilled broccoli, toasted pumpkin seeds, grilled lemon dressing</i>	7/13
ROAST CAULIFLOWER, <i>cauliflower cous cous, pickled carrots & tomato salsa</i>	13
MARLBOROUGH MUSHROOM RISOTTO, <i>spring onions, dressed rocket and truffle oil (please allow 20mins cooking time)</i>	13

SIDES 3.50 EACH

SPINACH AVACADO SALAD, SWEETCORN, GRILLED LEMON DRESSING/ NEW POTATOES SEA SALT & CRACKED BLACK PEPPER/
SEASONAL GREENS/ CHARGRILLED HISPI CABBAGE

PUDDINGS

CARAMELISED PINEAPPLE, Dorset apple syrup & lemon sorbet	6.5
PUMPKIN & OAT COOKIES, coconut yoghurt	6.5
WARM CHOCOLATE BROWNIE, Judes' vegan vanilla ice-cream	6.5
JUDE'S ICE-CREAMS & SORBETS <i>choose your trio of Judes ice-creams or sorbets</i>	6
PIMMS POPS ICED POPSICLES	4

All our dishes are made in-house. Please advise a member of our team of any dietary requirements or allergens