

VEGAN MENU

TO START

HOMEMADE WATERCRESS SOUP	5.50
FAN OF SEASONAL MELON, SEASONAL BERRIES, FRUIT COULIS	6.00
JERSEY ROYAL POTATO SALAD, ASPARAGUS, PEAS, BROAD BEANS, HERB DRESSING	6.50

MAIN

FRIED CHICKPEA AND FENUGREEK DUMPLINGS SIMMERED IN CURRY AND MUSTARD SERVED ON BASMATI RICE	15.00
PUY LENTILS, ROAST CAULIFLOWER, BAKED FIELD MUSHROOM, ROCKET AND PINENUT SALAD	15.00
BAKED WHOLE PEPPER STUFFED WITH RICE AND MIXED BEAN CASSOULET, PEA PURÉE, WILTED GREENS	15.00

SOMETHING SWEET

COCONUT AND MANGO, CHAI SEED DESSERT, PINEAPPLE SORBET	6.50
WARM VEGAN CHOCOLATE BROWNIE, BANANA AND COCONUT SHAKE	6.50
FRESH STRAWBERRIES, STRAWBERRY SORBET, AND MINT SYRUP	6.50