



## VegiFest Menu

### **Chef's Seasonal Soup**

**Mediterranean Mezze Platter** Hummus, tzatziki dressing, marinated olives and pickles, charred artichokes & falafel served with toasted pitta bread

**Padron Peppers** Sautéed in Maldon salt, topped with crumbled marinated feta cheese

**Crispy Falafel Balls** Fried falafel balls, minted yogurt, tahini dressing and rocket salad

**Only for the Garlic lovers** Slow roasted whole garlic with virgin olive oil, ciabatta bread and Boursin cheese

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**Chilli Minced Quorn** Vegetarian chili made of minced Quorn, tomato and kidney bean mix with rice. Served mild/medium or hot

**Pesto Linguini** Al dente pasta, basil pesto, toasted pine nuts, shaved parmesan and rocket

**Vegetable Sizzler** Stir fried vegetables in veggie oyster sauce & house mixed spices served on a sizzling skillet with white rice

**Lebanese Chickpeas** Caramelised onion, sautéed baby spinach and chickpea, bulgur wheat tabbouleh with Lebanese garlic yogurt

**Bunny Chow** Medium spiced dahl curry with wilted spinach served inside a homemade bread pot, garnished with chopped coriander

**Lentil Vegan Burger** with tomato pesto dip served in a home made beetroot bun with French fries & coleslaw

**Sunday Veggie Roast** (Sundays only) Vegetarian roast 'turkey' made with Quorn, roast potatoes, seasonal vegetables & vegetarian gravy

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### **Choose from Chef's Home made Desserts**

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*Most dishes can be Vegan – please ask your server*

***Served Sunday – Thursday***  
***2 courses £21.00 3 Courses £25.00***