

VEGAN & VEGETARIAN MENU

(V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. See our main menu for prices.

BAR BITES

Perfect for nibbling while you ponder

Bread & Oil (VG)

Ciabatta with extra virgin olive oil and balsamic vinegar. 560 kcal

Olives (VG) 305 kcal

Mixed Peanuts &

Rice Crackers (VG-M) 509 kcal

STARTERS AND SHARERS

Soup of the Day (V)

With crispy fried onion, chives and bread & butter.

Ask a team member for today's options and calorie information. Vegan option available.

Harissa, Red Pepper &

Sesame Hummus (VG)

With tomato & olive tapenade, flatbread and pomegranate seeds. 540 kcal

Rendang Bites (VG)

With tikka mayo. 346 kcal

Cheesy Nachos (V)

With mozzarella, cheese sauce, jalapeños, tomato & chilli sauce, guacamole and sour cream. 1172 kcal

Recommended for two

Nachos Sharer (VG)

With Sheese® sauce, jalapeños, tomato & chilli sauce, guacamole and vegan mayo. 1376 kcal

Recommended for two

LUNCH

Our lunch dishes are available Monday–Saturday until 4pm.

Vegan Ciabatta (VG)

With slow-roasted tomato, avocado, Greek style vegan feta, vegan mayo, cucumber, red onion and rocket, served with a dressed side salad. 1145 kcal

Crispy Buttermilk-Style

Quorn™ Fillet Flatbread (VG)

With sautéed onion & pepper, poppadom, tikka mayo, pomegranate seeds, coriander and a garlic & herb dip.

1251 kcal

DESSERTS

S'mores Chocolate Brownie (V)

With Belgian chocolate sauce, toasted marshmallows, salted caramel sauce and Biscoff™ crumbs, with cherry compote and vanilla flavour ice cream. 634 kcal

Espresso Martini

Tiramisu Sundae (V)

Espresso martini tiramisu torte with brandy mascarpone mousse, savoiardi biscuits, coffee flavour ice cream, double cream and chocolate sauce. 958 kcal

Adults need around 2000 kcal a day.

Crumble of the Day (V)

Today's flavour of classic crumble with a jug of custard. 498 kcal

Make it vegan (VG) – switch to non-dairy custard. -19 kcal

Signature Sticky

Toffee Sponge (V)

With salted caramel sauce and a jug of custard. 560 kcal

Make it vegan (VG) – switch to toffee sauce and non-dairy custard. -95 kcal

FROM THE GRILL

Caesar Salad (V)

Crispy coated buttermilk-style Quorn™ fillet with a soft boiled egg, grated cheese, croutons, baby gem lettuce and a Caesar dressing. 869 kcal

CLASSICS

Bang Bang Broccoli (V)

Sweet & spicy broccoli with hazelnuts and pomegranate seeds, served with red pepper & sesame hummus and garlic & herb, lime & coriander and sweet chilli dips. 2704 kcal

Butternut Squash Ravioli (VG)

With tomato & herb sauce, mushrooms, truffle oil and a herb crumb. 759 kcal

BURGERS

Earth Burger (V)

Served in a soft glazed bun with diced onion & gherkin, iceberg lettuce, burger sauce and ketchup, with skin-on fries. Choose from THIS™ Isn't Beef burger 1098 kcal or crispy coated buttermilk-style Quorn™ fillet 1037 kcal, layered with Monterey Jack cheese, sweet chilli slaw and spicy Korean sauce.

Make it vegan (VG) – switch to a Violife® cheese slice and dressed mixed salad on the side. -387 kcal

SIDES See main menu

Salted Caramel

Cheezecake (VG-M)

Vegan salted caramel cheezecake on an oaty biscuit base, served with vanilla non-dairy iced dessert and salted caramel popcorn. 540 kcal

Adults need around 2000 kcal a day

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Do you have any allergies? Full allergen information is available for all dishes. Please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee allergen separation. Even if you have eaten a dish previously, please inform staff of any food allergies before placing your order so that every precaution may be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces.