



Welcome

M E N U



ALLERGENS



GLUTEN



NUTS



SOY



SESAME



CELERY



MUSTARD



SULPHITES

SOUP

LIGHTER CHOICE

TOMATO & BASIL SOUP

Served with a lentil roll



MUSHROOM BROTH



STARTERS

PEA ARANCINI

Arancini with a tomato and pepper arrabiatta sauce.



CRISPY SPRING ROLLS

Filled with carrot, peppers and spring onion with a peanut dipping sauce.



MAINS

LENTIL & PEPPER DAHL

Mildly Spiced Dahl with Peppers & Sweet Potato topped with Fresh Coriander and served with a Lentil Bun.



CAESAR SALAD

Gem lettuce, croutons, roasted fennel and parmesan drizzled with a Caesar dressing.



ZUCCHINI RAVIOLI

Zucchini parcels stuffed with fresh spinach pesto, roasted and served with tomato sauce & vegan cheese.
Lighter Choice



MOROCCAN TAGINE

Slow cooked braised vegetable stew.
Equilibrium



BLACK BEAN STIR FRY

Courgette Noodles with Sweet Chilli & vegetables in a sunflower seed & date sauce.



DESSERT

CHOCOLATE BROWNIE

Warm chocolate, banana & raspberry brownie. Served with vanilla & lime ice cream.
Equilibrium

CHOCOLATE ORANGE MOUSSE

Silky avocado & chocolate mousse.

BERRY BOWL

A bowl of blueberries, strawberries, raspberries and pomegranate, served with coconut yoghurt.

LEMON POSSET

Zesty lemon mousse with oat crumble and dried lemon.
Lighter Choice