

**Vegan Menu**

***To Start***

**Chef’s soup of the day-** warm crusty bread *(gfo)* £4.50

**Bread & olives-** warm crusty bread, marinated olives, olive oil & balsamic *(gfo)* £4.95

**Beetroot & ‘goats cheese’ tart-** on dressed balsamic mixed leaves (*gf)* £5.75

**Mushroom & roasted garlic pate-** red onion jam & toast *(gfo)* £4.95

**Spicy breaded bean balls-** salad & sweet chilli sauce *(gf)* £5.75

**Sharing board-** olives, falafels, pickled cabbage & cucumber, hummus & toasted flatbread *(gfo)* £8.95

***Mains***

**The Playwrights’ Mushroom Plate-** roasted garlic & rosemary Portobello mushrooms, roasted tomato, onion rings & chunky chips *(gf)* £8.95

**Butternut squash & peppers in a creamy sauce-** puff pastry crust, lemon & herb crushed new potatoes & charred broccoli *(gfo)* £8.95

**Sundried tomato & basil risotto-** toasted ciabatta *(gfo)* £8.95

**Spiced bean burger-** with cheese & sweet chilli in a toasted bun, skinny fries & pickled cabbage *(gf)* £8.95

**Cauliflower, chickpea & coconut curry-** with basmati rice & flatbread *(gfo)* £9.95

**Falafel & hummus house salad-** on a dressed mixed salad *(gf)* £7.50

**Roasted olive & tomato linguini-** garlic baguette *(gfo)* £7.95

**Fajita sizzler-** seasoned pan fried vegetables on a sizzling iron skillet, tortilla wraps, salad, salsa & cheese *(gfo)* £9.95

**Bangers & Mash-** rosemary & red onion sausages, creamy mashed potato, Savoy cabbage, onion gravy *(gf)* £7.95

***Sides*** - *(gf)* £2.50

Garlic baguette, skinny fries, chunky chips, salad, Savoy cabbage, pickled cabbage