

Before and when you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

VEGAN MENU

STARTERS & SHARERS

Sweetcorn Riblets **6.50**
Sticky cajun glaze, coriander salt

Home-made Bread & Olives **6.75**
Olive oil, balsamic vinegar, roasted garlic

Garlic Pizette **7.00**
Rocket

The Hatch Nachos **11.50**
3 bean salsa, chilli jam, roquito pepper pearls, vegan mozzarella, chilli & sage

MAINS

Beetroot Falafel Burger **13.50**
Home-made chilli jam,
rocket, fries

Margherita Pizza **11.00**
Vegan mozzarella & tomato, basil pesto

Rustica **11.50**
Tomato, vegan mozzarella, caramelised onions, balsamic glaze

Savoury Bread & Butter Pudding **14.00**
Roasted vegetables, pomodoro, winter greens

Buddha Bowl **11.50**
Edamame beans, cucumber, radish, pumpkin, broccoli florettes, quinoa, avocado, beetroot. Pomegranate, sesame seeds, parsnip crisps, teriyaki dressing
Add: beetroot falafel **4.00**

SIDES

Fries / Chunky Chips / Rocket, tomato & red onion salad **3.75**

DESSERTS

Apple & Blackberry Crumble **6.75**
Blood orange sorbet

Oreo Chocolate Cheesecake **7.00**
Blackberry coulis

Mulled Wine Poached Pear **6.50**
Blood orange sorbet, cinnamon crunch

Selection of Home-made Sorbets & Shortbread **6.50** (Choose 3 scoops)
Coconut, Passionfruit or Blood Orange Sorbet