



PLANT BASED MENU

TO START

SALT & PEPPER CAULIFLOWER Soy & Ginger Dipping Sauce	£9.50	PERSIAN SPICED FALAFEL BITES <i>(gf)</i> Red Pepper & Roast Garlic Hummus	£9.50
CRISP TACO BOWL Spiced Tomato, Guacamole, Vegan Feta	£10.50	TOMATO & BASIL SOUP <i>(gfo)</i> Vegan Butter, Warm Roll	£8.50

THE MAIN EVENT

SWEET POTATO & SPINACH PIE Mashed Potato, Broccoli, Gravy	£19.50	CRISP TOFU KOMBU DASHI Chilli and Rice Noodles	£21.50
CHANA MASALA <i>(gfo)</i> Chickpea, Spinach and Butternut Squash Curry, Coconut Rice, Warm Naan	£18.50	LENTIL DAHL <i>(gf)</i> Tomato, Spinach, Spring Onion, Chilli Oil	£18.50

SOMETHING SWEET

STICKY TOFFEE PUDDING <i>(gf)</i> Caramel Sauce, Vanilla Ice Cream	£9.50	DARK CHOCOLATE TART <i>(gf)</i> Passion Fruit Sorbet	£10.50
ICED BERRY PARFAIT <i>(gf)</i> Cherry Gel, Berry Sorbet	£9.00		

(V) Vegetarian, (VE) Vegan, (VEO) Vegan Option, (GF) Gluten Free, (GFO) Gluten Free Option

jules
RESTAURANT