



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, chunkychips,salad, Savoy cabbage, pickled cabbage