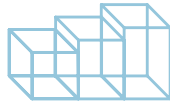




Welcome

M E N U



ALLERGENS



GLUTEN



NUTS



SOY



SESAME



CELERY



MUSTARD



SULPHITES



SOUP

TOMATO & BASIL SOUP

Served with Flaxseed Crackers
Lighter Choice



MUSHROOM BROTH

Lighter Choice



AVOCADO & MINT GAZPACHO

A Chilled soup with avocado, Mint, Lime, Peppers, Tomato & Cucumber and a touch of chilli.

Lighter Choice



STARTERS

STUFFED AUBERGINE

Grilled aubergine slices stuffed with vegan cheese, roasted pumpkin seeds & cranberries garnished with pomegranate and a cranberry Coulis.

Equilibrium



CRISPY SPRING ROLLS

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

Lighter Choice



MAINS

SAAG ALOO

A Lightly spiced spinach, potato and butterbean curry, served with wild rice and poppadoms.
Equilibrium



CAESAR SALAD

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



ZUCCHINI RAVIOLI

Roasted zucchini parcels stuffed with fresh spinach pesto and served with tomato sauce & vegan cheese.
Lighter Choice



ROOT VEG PIE

Creamy leek, carrot and butternut squash served with a side of vegetables & gravy. Topped with sweet potato mash.
Equilibrium



BLACK BEAN STIR FRY

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



DESSERT

CHOCOLATE BROWNIE

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

CHOCOLATE & RASPBERRY MOUSSE

Silky avocado & chocolate mousse.
Equilibrium

BERRY BOWL

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

BAKED PEAR

Baked Pear in cinnamon and coconut sugar on a seed crumble served with Vanilla Ice Cream
Equilibrium

Set Menu

