



VEGAN

NIBBLES & SIDES

BOWL OF MIXED OLIVES	5
HAND CUT CHIPS	3.95
<i>Plain or Cajun spiced</i>	
SKINNY FRIES	3.95
<i>Plain or Cajun spiced</i>	

STARTERS

SUNDRIED TOMATO SOUP	6.50
<i>Seeded bread roll</i>	
CARAMELISED ONION & VEGAN FETA BRUSCHETTA	8
<i>Sourdough toast</i>	
VEGETABLE PAKORA	7
<i>Tomato salsa</i>	

MAIN COURSES

BEETROOT RISOTTO	18
<i>Vegan feta, toasted pumpkin seeds</i>	
TOFISH	18.25
<i>Battered tofu wrapped in nori, minted peas, hand cut chips</i>	
HANDMADE CORN & BEAN BURGER	18
<i>Sesame bun, smashed avocado, pickled red onion, skinny fries, salad</i>	
LEMON & CHICKPEA COUSCOUS	18
<i>Coll greens, kale crisp</i>	

SALAD BOWL	12
<i>Leaves, cucumber, cherry tomatoes, pickled beetroot, feta', toasted seeds, homemade vinaigrette</i>	
Add FALAFELS - £7	

DESSERTS

VANILLA & STEMMED GINGER POACHED PEAR	7.50
<i>Red berry sorbet, granola crumb</i>	
PLANT BASED ICE CREAM & SORBET	per scoop 2.50
Choose from VANILLA, CHOCOLATE, SALTED CARAMEL BLOOD ORANGE SORBET or MEDITERRANEAN LEMON SORBET	
COLL HOTEL MADE ICE CREAM & SORBET	per scoop 2.50
Choose from MANGO & COCONUT ICE CREAM or RED BERRY SORBET	

MOST OF OUR DISHES CAN BE ALTERED TO SUIT YOUR TASTE AND DIETARY REQUIREMENTS

*If you suffer from a food allergy or intolerance, please let a member of staff know before ordering.
Our small kitchen handles most allergens, we do our very best to keep everything separate but cannot
guarantee 100% allergen free meals.*

For tables of 8 or more people a 10% service charge will be added to a single final bill.