

FOOD ALLERGIES & INTOLERANCES

WHEN MAKING YOUR ORDER, PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. PLEASE BE ADVISED THAT FOOD ALLERGENS ARE HANDLED IN THE KITCHEN. IN SOME CASES, ALLERGENS MAY BE UNAVOIDABLY PRESENT DUE TO SHARED EQUIPMENT OR INGREDIENTS USED. THANK YOU.

## VEGETARIAN & VEGAN EVENING TIME SPECIAL MENU

*Served Friday-Saturday 4.30pm-close*

*1 Course £14.95 ~ 2 Courses £17.95 ~ 3 Courses £20.95*

*3 Course Meal for 2 plus a Bottle of House Wine or 4 Beers £46*

*3 Course Meal for 2 plus a Bottle of Prosecco £56*

### STARTERS

Soup of the Day served with Fresh Baked Bread Roll

Deep fried Brie with Raspberry & Pear Coulis & Candied Walnut Salad (V)

Fresh Tomato, Red Onion and Pesto Bruschetta served with a Balsamic Dressed Salad

Honey Chilli & Garlic Infused Vegetables served with Basmati Rice

### MAINS

Roast Butternut Squash, Sweet Potato & Lentil Curry with Rice & House Nan Bread

Satay Infused Vegetables served with Sweet Chilli Noodles in a Roasted Peanut & Garlic Sauce (V)

Yum's Sicilian Style Vegetable Pasta, Fresh Parmesan and Garlic Bread (V)

Yum's Transitional Peppered Roast Vegetable Irish Boxty with Season Greens

(V) –Vegan Alternative Available

### SIDES

Chunky Chips	£3.50
Buttery Mash	£3.50
Mixed Salad	£3.50
Garlic Sauté	£3.50
Seasonal Veg	£3.50
Truffle & Parmesan Chips	£4.00