



VEGAN & VEGETARIAN
MENU

VEGAN, VEGETARIAN & NON-DAIRY














Our descriptions don't mention every single ingredient, please inform one of our team of your specific allergy or dietary requirements when ordering. When placing an order please specify what option you'd like to avoid any confusion (please allow 30 minutes at busy times).

Starters and Salads

Marinated olives  	£2.95
Artisan rustic breads   <i>with olive oil, balsamic vinegar and olives</i>	£4.95
Vegetable corn chips   <i>with homemade guacamole and salsa dip</i>	£4.95
Garlicky cheesy mozzarella bread  <i>with caramelised balsamic onions</i>	£5.95
Homemade soup of the day   <i>with warm roll (winter months)</i>	£6.45
Wholefood salad   <i>with roasted squash, red peppers, bulgur wheat, quinoa, beetroot and roasted seeds</i>	£6.95

Mains

All breads are available in a gluten free option for £1 extra

Veggie Platter (To share) 	£14.95
<i>vegetable corn chips with guacamole, fresh tomato salsa, sweet chilli dip, falafel, halloumi skewers and tomato garlic bruschetta</i>	
Homemade chickpea Falafel  	£7.95
<i>with pitta, houmous and sweet chilli sauce served with fries</i>	
Pavilion Ploughman 	£8.95
<i>chunk of tangy cheddar, fresh apple, onion chutney and pickle with a baguette</i>	
Veggie burger,  	£9.95
<i>vegan halloumi (made with coconut oil), field mushroom, beefsteak tomato, relish and fries</i>	
Vegetable stew Madras style  	£9.95
<i>delicately cooked and spiced served with basmati rice with mini poppadoms and mango chutney</i>	
Tomato, pesto & vegan mozzarella Panini  	£6.25
<i>(made with coconut oil)</i>	
Wholefood salad  	£9.95
<i>with roasted squash, red peppers, bulgur wheat, quinoa, beetroot and roasted seeds</i>	
<i>Add vegan halloumi (made with coconut oil) £3.00</i>	

SIDES

Fries  	£3.50
Sweet potato fries  	£4.25

Afternoon Tea

2.30pm to 5pm

VEGAN AFTERNOON TEA: £12.95 pp
served with houmous salad and avocado and red pepper wraps, sourdough crumpets with vegan spread, jam and a of slice coconut and raspberry cake

DELUXE VEGAN: £19.95 pp
As above with hot falafel and sweet chilli sauce and a slice of courgette and walnut cake with a glass of vegan prosecco







VEGETARIAN AFTERNOON TEA: £12.95 pp
Cheese and tomato, egg mayonnaise and cress, scones and a selection of cakes

DELUXE VEGETARIAN: £19.95 pp
As above with mini falafel roll, vegetable quiche and a fruit mousse with a glass of vegan prosecco

GLUTEN FREE AFTERNOON TEA: £13.95 pp
Coronation chicken, egg and cress, cucumber and cheese in a GF wrap, toasted hot x bun, butter and jam and a slice of our seasonal GF cake

DELUXE GLUTEN FREE: £19.95 pp
As above with hot falafel and sweet chilli sauce and a deluxe fruit mousse with a glass of vegan prosecco

DESSERTS

Coconut and raspberry cake  	£3.95
Courgette and walnut slice  	£3.25
Seasonal sorbet (two scoop)  	£4.50

NON-DAIRY OPTIONS *(eggs not classified as dairy)*

All options above are non-dairy and we use a cheese alternative made with coconut oil, we also have soya milk (unsweetened)

At the Pavilion we serve fresh food fast aiming for main courses within 30 minutes, this may be longer during busy periods so if an express visit is needed then please advise when ordering and we can suggest suitable options.

For parties over 10 a 10% service charge is added.

Most of our menu is gluten free, dishes containing gluten are marked and any breads can be replaced with a gluten free option for £1 extra.

This venue is available for weddings, parties and meetings.