

Norman`s Coach and Horses

London`s first vegetarian pub

All of our dishes are prepared by our chefs using quality fresh ingredients.

Starters

Beetroot Ravioli – Finely sliced, red beetroot marinated in oil and filled with raw cashew cheese and topped with rocket and balsamic dressing. (V, Gf) £5.25

Blue cheese quiche - Vegetarian blue cheese, leek and celery quiche with apple and cranberry chutney
£5.25

Soup of the Day – A wonderful hot vegetables soup with our homemade bread and butter.
£4.95

Mains

Shepherd`s Pie – Traditional vegetarian Shepherd`s pie topped with creamy mash and served with roasted winter vegetables.
£9.95

Gnocchi - Deep fried gnocchi served with butternut squash, spinach and gorgonzola cheese sauce. £9.95

Tofush and chips – Our famous tofu wrapped in seaweed and battered with organic ale batter and served with minted peas and our new avocado tartar sauce. (V, Nf)
£9.95

Burger –The burger is done with chickpeas, red kidney beans, onion, carrot, garlic, corn flour, paprika, salt and pepper. Served with a slice of halloumi cheese, gherkins, tomato and homemade ketchup. (Vo) £9.50

Pie of the day – Season vegetables stew pie, served with roasted vegetables mash, topped with a crust of homemade bread dough.
£9.50

Coach Salad - Warm butternut squash, pomegranate, shaved fennel and rocket salad. (V) £8.50

Desserts £5.50

Red wine Poached pear - Served with hot chocolate sauce and vanilla ice cream

Apple and Plum Crumble - Served with vanilla ice cream

Vegan Chocolate mousse (V, Gf)

V=Vegan, Vo=Vegan option, Gf=Gluten free, Nf=Nuts free