



LUNCH

Vegetarian

& Vegan

MENU

SANDWICHES·TOASTIES

& GRILLED PANINIS

freshly made and served on soft white, wholemeal or italian panini bread with chips, coleslaw & green leaf salad VEO GFO

..... Cheddar or Vegan Cheese with either: Tomato Pickle Onion Cucumber sandwich £10 toasted sandwich £11 grilled panini £12

HOMEMADE

• BURGERS •

on toasted brioche bun with chips, onion rings, coleslaw, green salad

Beetroot & Vegetable Burger £14.50 VEO with mayo, salad leaves, tomato, red onion & relish on the side

Add For No Extra Cost:

Cheddar Cheese - Vegan Cheese - Blue Cheese Fried Mushrooms - Fried Onions

FIXED PRICE LUNCH MENU

ONE COURSE £9

these prices apply when ordering your main course from the GREEN section below - note supplements apply to some dishes

Thai Green Vegetable Curry VEO GF served with a timbale of rice & popadom hat

ONE COURSE £12

these prices apply when ordering your main course from the BLUE section below - note supplements apply to some dishes

Vegetable & Asparagus Pie VEO in a creamy tomato sauce, topped with a puff pastry lid served with chips & peas

Herbed Vegetable Tempura Salad VEO GFO with soy & ginger dipping sauce on trio leaf salad with peppers, tomatoes, cucumber, celery & carrot in oil and vinegar dressing

ONE COURSE £15

these prices apply when ordering your main course from the PURPLE section below - note supplements apply to some dishes

Broccoli & Vegetable Stroganoff VEO GFO mushrooms, peppers, onions in mustard cream sauce in tossed pasta

Kale & Vegetable Fritters VEO with vegetables in a tomato cream sauce with a timbale of rice

SIDE ORDERS £3

Garlic Bread Mixed Green Salad GF Chunky Chips Sautéed Garden Veg GF Onion Rings

ADD STARTER FOR £4 with Fixed Price Menu

Chef's Soup of the Day VEO served with crusty bread & butter

Crispy Potato Skins VEO GF served with tomato salsa & garlic mayonnaise

Sweet Chilli Mushroom Pakora VEO GF north indian style fritters served with salad and sweet chilli sauce

Mixed Green Salad VE in a vinaigrette dressing

ANY STARTER OR PUDDING £7

YOU MAY ORDER ANY STARTER OR PUDDING FROM THE LIST AT £7*

* NOTE THAT SUPPLEMENTS APPLY TO SOME DISHES

ADD PUDDING FOR £5 with Fixed Price Menu

Hot Banana Fritter Surprise VEO with vanilla ice cream, coconut flakes & butterscotch sauce

Fresh Fruit Salad & Whipped Cream VEO finished with a raspberry coulis

ALLERGENS & ADVICE

Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact. Please notify your server about all food allergies. While carefully prepared on site, some fish may contain bones.

VE Vegan VEO Vegan Option GF Gluten Free GFO Gluten Free Option Available



ASH

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APPETISERS

Soup of the Day 7 **VEO**

served with a crusty bread and butter

Crispy Potato Skins 8 **VEO GF**

with tomato salsa & garlic mayonnaise

Sweet Chilli Mushroom Pakora 10 **VE**

north indian style fritters with green salad & sweet chilli sauce

Asparagus & Green Salad 9 **VE**

with olive oil & lemon dressing

MAIN COURSES

Broccoli & Vegetable Stroganoff 20 **VEO GFO**

seasonal vegetables, mushrooms, peppers & onion in a mustard cream sauce tossed with penne pasta

Thai Green Curry 20 **VE**

with bamboo shoots and a timbale of rice & crispy popadum hat

Penne Al'Arrabiata & Breaded Mushrooms 19 **VE GFO**

classic spicy ragu sauce with toasted garlic bread

Beetroot & Vegetable Burger 20 **VEO GFO**

on toasted bun with mayo, chips, salad, coleslaw & onion rings
add for no extra cost:

cheddar cheese - vegan cheese - blue cheese - mushrooms - onion rings

Kale & Vegetable Fritters 21 **VEO**

with vegetables in a tomato cream sauce with a timbale of rice

Asparagus & Vegetable Pie 19 **VEO GFO**

with tomato & basil sauce topped with pie lid and chips & peas

Herbed Vegetable Tempura Salad 20 **VE**

with soy & ginger dipping sauce in oil & vinaigrette dressing

SIDE ORDERS

Chunky Chips 3

Vegetarian Onion Rings 3

Mixed Green Salad 3

Sautéed Garden Vegetables 3

Garlic Bread with - Butter / Vegan Butter 3

Timbale of Rice 3

P U D D I N G S

Fresh Fruit Salad with Whipped Cream 9 **VEO GF**

finished with raspberry coulis

Hot Banana Fritter Surprise 9 **VEO**

with vanilla ice cream topped with coconut flakes & butterscotch sauce

Full range of Vegetarian Desserts & Puddings available to order from the Main Evening Menu

VE Vegan **VEO** Vegan Option **GF** Gluten Free **GFO** Gluten Free Option Available

Our prices all include VAT. Service charge not included on your bill, however a discretionary service charge of 10% will be added to parties of 8 or more.

*Last food orders: Please ensure complete food orders placed by 9pm as kitchen closes promptly.

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All prices listed in this menu are in UK Pounds (GBP)

The logo for ASH, consisting of the letters 'A', 'S', and 'H' in a stylized, orange, serif font. The 'A' and 'S' are connected at the top, and the 'H' is positioned below them.