

Lunch Menu

Served Tues – Sat 12 – 4pm

Sweet potato, beetroot & watercress open wrap 9.95

Three lightly spiced sweet potato patties served on a warm wrap smothered with beetroot hummus and fresh local watercress, with sweet chilli sauce or soy yoghurt

Add a bowl of salad 1.95

Savoury Pumpkin Pasty 10.95

Locally grown pumpkin or squash lightly spiced pasty, with vegan cheese, served with warm potatoes and salad and a side of locally made pickle.

Chipotle Chilli Enchilada 9.95

Art House veggie chipotle chilli folded in a wrap, topped with salsa and soy yoghurt, served with corn chips and a small salad

Add melted cheddar or a side of vegan cream cheese 95p

Falafel wrap 8.95

Warm falafel & soy yoghurt in a wrap
Served with warm potatoes and salad

Vegetable Fajita 8.95

Spiced baked vegetables served with flour wraps, salsa, soy yoghurt, corn chips and salad

Add cheese/vegan cream cheese 95p

Middle Eastern Mezze 10.95

Stuffed vine leaves, falafel, hummus with dukkah, olives, aubergine dip, toasted pita, served with salad

All suitable for vegans

Soup, spuds & wraps

Soup of the day 5.95

With homemade herby bread and butter or vegan spread
See the blackboard near the till for today's choice

Oven baked jacket potato & filling 5.95

Served with green leaves & a small rainbow salad

Cheddar cheese

Vegan cream cheese with garlic & herbs

Hummus

Aubergine dip

Add an extra filling 95p

Jacket potato with baked beans 6.55

Jacket potato with chipotle chilli 6.95

Add cheddar or vegan cream cheese 95p

Wraps 6.95

Served with a small side of rainbow salad & potato salad

Hummus & green leaves

Vegan cream cheese with garlic & herbs & green leaves

Cheddar cheese & green leaves

Aubergine dip & green leaves

Supper Menu

Chipotle Chilli Enchilada 9.95

Art House veggie chilli folded in a wrap, topped with salsa and soy yoghurt, served with corn chips and salad
add melted cheddar OR a side of vegan cream cheese 95p

Falafel wrap 8.95

Handmade chickpea falafel in a wrap with salad

Vegetable Fajita 8.95

Spicy vegetables served with flour wraps, salsa, soy yoghurt, corn chips and salad
Add cheese/vegan cream cheese 95p

Middle Eastern Mezze 10.95

Stuffed vine leaves, falafel, hummus with nut-free dukkah, olives, aubergine dip, toasted pita, served with salad.

Nachos Grande 9.95

Organic corn chips layered with Art House veggie chilli, topped with salsa and soy yoghurt and melted organic cheddar OR a side of vegan cream cheese

Voluptuous Vegan 10.95

Aubergine dip, hummus, vegan cream cheese with garlic & herbs, toasted pita, corn chips and salad

Our veggies are all sourced from local suppliers and all of our ingredients, right down to the spices, are organic whenever possible (which is most of the time).

All our dishes are made with lots of love right here in our own kitchen, with the help of our amazing volunteer – so your tummy is filled with love as well as tasty food!

All dishes suitable for vegans (unless you add cheddar)
See over for soup, spuds and wraps

Snacks

Served Tues - Sat 11am - 9pm

Naughty Nachos 4.95

Organic corn chips topped with melted cheese or served with a side of vegan cream cheese

Dukkah 3.95

Nut-free mix of seeds and North African spices served with pita & oil for dipping

Hummus & Toasted Pita 4.75

Beans on toast 5.95

Homemade bread, organic baked beans – yum

Add cheddar cheese 95p

Children's Menu

Served Tues - Sat 12 - 4pm

Juice or milk 95p

Kiddicino 1.25

With dairy, hemp or oat milk

Mini hummus & pita 3.25

Kid's beans on toast 3.25

Add cheddar cheese 50p

Beany Nachos 3.95

Corn chips with baked beans

Add cheddar cheese 50p

Also please ask for smaller portions of things on the adult menu, we can

Weekends at The Art House

Saturday and Sunday lunchtime at
The Art House is a great time to enjoy
unplugged, local music in our downstairs cafe
from 1 – 5pm. Look out for regular live
music, theatre, poetry and storytelling on
Saturday nights and workshops and groups on
Sunday afternoons.

Saturday Lunch Special

Served Sat 12 – 4pm

Art House Veggie Burger 10.95
Handmade vegetable burger with peanuts, seasonal veg
and a little seasoning, served in a locally baked bun with
salad and relish, with a side of salads and crisps.

Our usual lunch menu is also
available on Saturdays

Sunday Lunch

Served 12.30 – 3pm

Soup of the day	5.95
Please see the board at the counter for today's choice	
Pumpkin pasty roast	11.95
Our Autumn special made with locally grown, organic pumpkin or squash in season, served with roast potatoes, veggies, Yorkshire pudding and onion gravy	
Mushroom stroganoff roast	11.95
Delicious dairy-free stroganoff served with the traditional roast trimmings	
Children's roast	5.95
Just the Yorkshire pud, potatoes and veggies with gravy	
Hot chocolate cake with vanilla ice	4.95
Our dark, rich homemade cake served warm with a scoop of dairy-free ice	
Hot polenta cake vanilla ice	4.95
Citrus polenta cake served warm with a scoop of dairy- free ice (made without gluten)	
Soup & Main OR	13.95
Main & pudding	13.95
Three courses	15.95

Our Sunday menu is ALL vegan