

MEAT-FREE LUNCH MENU

MOVE OVER, MEAT. IT'S PLANT'S TIME TO SHINE.

Our chefs have created some delicious and flavourful meat-free dishes and plant-based plates.
Eating well has never been easier.

Look out for the veggie 🌱 & vegan 🌿 icons and try them today!

Starters

Vegan

Cauli Popcorn^s 🌱🌿 2.99

Cauliflower florets in a light, crisp parsley batter, served with Beefeater 1974 BBQ sauce

Mushroom Soup^s 🌱🌿 2.99

Served with ciabatta croutons

Veggie

Stonebaked Flatbread 🌱 2.99

Brushed with garlic & parsley

↑ Make it cheesy! Add Cheddar and mozzarella 🌱 49p

Sides

Chargilled Veggies 🌱🌿 2.99

Flat mushroom, red onion, Tenderstem[®] broccoli, red pepper, spring onion and slow-roasted tomato

Sweet Potato Fries 🌱🌿 1.99

Slaw 🌱 1.99

House-made creamy slaw

Desserts

Vegan

Vegan Ice Cream & Strawberries 🌱🌿 2.99

Two scoops of vanilla seed vegan ice cream topped with strawberries & a chocolatey sauce

Veggie

Caramel Apple Betty 🌱 2.99

Served with your choice of custard or vanilla ice cream

Triple Chocolate Brownie 🌱 2.99

Served warm with chunks of white, milk and Belgian dark chocolate. Served with a chocolatey sauce and topped with vanilla ice cream

Ice Cream 🌱 2.99

Topped with a chocolatey sauce, crumbled chocolate flake and a wafer

Mains

Vegan

Chilli Non Carne 🌱🌿 6.99

Our minced soya and chipotle chilli, served with fluffy white rice and tortilla chips, finished with spring onion, coriander and red chillies

Plant-Based Burger 🌱🌿 6.99

GARDEN GOURMET[®] Sensational[™] plant-based burger layered with burger sauce, crisp lettuce, tomatoes and sliced red onion. Served in a brioche-style bun with skinny fries and salad

↑ Add Sloppy Joe Chilli 🌱🌿 1.00

↑ Add a melting mature slice 🌱🌿 49p

↑ Or why not have both? 🌱🌿 1.49

Veggie

Spinach & Ricotta Cannelloni 🌱 6.99

Baked in a creamy tomato and basil sauce, topped with Cheddar and mozzarella cheese. Served with your choice of triple-cooked chips or mixed salad



Mix and match
with our
lunchtime menu

2 COURSES 8.95

3 COURSES 10.95

MONDAY to FRIDAY
12-5pm

Turn over for even more delicious dishes!


Beefeater
Since '74

MEAT-FREE MENU

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Starters

Vegan

Cauli Popcorn^s 🌱🌱 5.49

Cauliflower florets in a light, crisp parsley batter, served with Beefeater 1974 BBQ sauce

Loaded Nachos 🌱🌱 7.99

Crunchy tortilla chips loaded with vegan cheese and a sloppy joe mix of green lentils, mixed peppers, soya and chipotle. Topped with diced tomato, spring onions, coriander and red chilli

Mains

Vegan

The Sloppy Joe Burger 🌱🌱 12.99

GARDEN GOURMET[®] Sensational™ plant-based burger layered with burger sauce, melting mature slice and a sloppy joe mix of green lentils, mixed peppers, soya and chipotle. Served in a brioche-style bun with skinny fries and salad

Beefeater House Salad & Mixed Grains 🌱🌱 10.99

Tenderstem[®] broccoli, sliced avocado, tomato, red onion and rocket tossed with French dressing and served on a bed of mixed grains

Roasted Root Veg Bake 🌱🌱 11.99

Roasted root vegetables in a balsamic glaze mixed with lentils and cranberries. Served with Tenderstem[®] broccoli, tomato & basil sauce and skinny fries. **Limited time only!**

Veggie

The Hallo-Me Burger^s 🌱 12.99

Grilled halloumi, chargrilled flat cap mushroom, roasted red peppers and avocado, layered with mayonnaise, onion confit, crisp lettuce, sliced tomato and red onion. Served in a brioche bun with a side of skinny fries and chunky slaw

Spinach & Ricotta Cannelloni 🌱 11.49

Baked in a creamy tomato and basil sauce, topped with Cheddar and mozzarella cheese. Served with flatbread brushed with garlic & parsley and your choice of triple-cooked chips or mixed salad

Veggie

Cheesy Filled Mushrooms 🌱 4.99

Grilled flat mushrooms on ciabatta loaded with Cheddar & mozzarella cheese and garlic. Topped with rocket

Stonebaked Flatbread 🌱 4.99

Brushed with garlic & parsley

↑ **Make it cheesy! Add Cheddar and mozzarella** 🌱 49p

Sides

Beefeater 1974 BBQ Sauce^s 🌱🌱

Created by our Grill Master using a blend of spices and a splash of a London brewed Porter - the perfect match for a fired up flavour

Why not take a bottle home? 2.99

Loaded Chilli Cheese Fries 🌱🌱 4.99

Skinny fries topped with vegan cheese and our sloppy joe mix of green lentils, mixed peppers, soya and chipotle. Finished with spring onion and coriander

Sweet Potato Fries 🌱🌱 3.99

Mac & Cheese 🌱 3.49

Seasoned Veggie Rice 🌱🌱 2.99

With peppers, cauliflower and sweetcorn with a hint of chilli

Chargrilled Corn 🌱 2.99

Fresh off the grill corn on the cob with garlic, parsley and a hint of spicy seasoning

BBQ Pit Beans 🌱 2.99

Smoky and punchy spicy pit beans

Desserts

Vegan

Peanut Butter Banana Sundae 🌱🌱 6.99

Vanilla seed vegan ice cream layered with creamy peanut butter and a chocolatey sauce. Topped with bananas and warm churros coated in cinnamon sugar

Chocolate Layer Torte 🌱🌱 5.99

A slice of deliciously smooth chocolate mousse on a chocolate sponge base, topped with freeze-dried raspberries and raspberry flavoured sauce

↑ **Add a scoop of vanilla seed vegan ice cream** 🌱 1.00

Vegan Ice Cream & Berries^s 🌱🌱 5.79

Vanilla seed vegan ice cream topped with loads of seasonal berries

Black Forest Sundae^s 🌱🌱 5.99

Vanilla seed vegan ice cream layered with our chocolate raspberry torte and dark cherry compote. Finished with a chocolatey sauce

Veggie

Ice Cream Cookie Sandwich 🌱 5.29

Choc chip cookie sandwich with hazelnut and chocolate spread. Served with vanilla ice cream and a caramel sauce

Triple Chocolate Brownie 🌱 5.79

Triple chocolate brownie with chunks of white, milk and Belgian dark chocolate. Served with a chocolatey sauce and topped with vanilla ice cream and a rolled wafer

Apple & Blackberry Crumble 🌱 5.49

Sweet and tangy chunky apple & blackberries topped with a golden oaty crumble. Served with your choice of custard or vanilla ice cream

Chocolate Churros Sundae 🌱 5.99

Vanilla ice cream layered with warm chocolate brownie and chocolatey sauce. Topped with a whip of cream and warm churros coated in cinnamon sugar

Don't worry, we know there are allergens in our food and drink which we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. Ingredients can occasionally be substituted or changed at short notice so please review the allergy information on the website at the time of your visit and ask your server when you arrive. Terms and conditions: Two courses cannot be ordered from the same section. Menu descriptions may not list every individual ingredient and some items may be subject to change. Images are for illustrative purposes only. Management reserves the right to withdraw this offer at any time. Key to symbols: 🌱 Suitable for vegetarians. 🌱 Suitable for vegans. ^s May contain traces of alcohol. * Approximate weight uncooked. [†] May contain fruit stones. [®] Reg. Trademark used in agreement with the Trademark owner. All images are for illustrative purposes only.



Turn over for our LUNCH menu