



VEGAN MENU 2019

Starters:

- Soup of the day** with White or Granary Cottage Roll - £4.95
- Tempura Battered Vegetables**, Chilli & Coriander Potato Salad,
Coriander Oil and Pea Shoots - £6.75
- Asparagus, Beetroot and Pea Salad** with Baked Garlic Plum Tomatoes - £6.95
- Red Pepper, Mushroom and Sun Blushed Tomato Bruschetta**
with Shallot and Chervil Salad - £6.95

Mains:

- Vegetable & Nut Burger** in a Seeded Bun, with Relish, Gem Lettuce, Tomato, Red Onion
Gherkin, Onion Rings & a Choice of Chips, Wedges or Sweet Potato Fries - £12.95
- Roasted Red Pepper and Butternut Squash Tian**, Yellow Tomato Chutney, Fondant
Potato, Seasonal Greens, Baby Carrots - £12.75
- Crispy Beetroot Fritters**, Harissa Sweet Potato, Lemon Kale, Toasted Almonds,
Balsamic Dressing - £13.95
- Wild Mushroom and Spinach Croute**, Fondant Potato, Golden Beets, Tender stem
Broccoli, Tomato Sauce - £14.25

Desserts:

- Chocolate and Pecan Nut Brownie**, Chocolate Sauce, Pecan Crumb with Cream or Ice-cream £6.95
- Raspberry and Pistachio Bavaois**, Raspberry Coulis - £6.75
- Lemon Tart**, Berry Compote, Ice-Cream - £6.75