



VEGAN MENU 2019

Starters:

Soup of the day with White or Granary Cottage Roll - £4.95

Roasted Artichoke Bruschetta, Garlic Dried Tomatoes, Shallots and Rocket £6.75

Wild Mushroom and Spinach Arancini with Warm Tomato and Onion Chutney 6.95

Fresh Fruit Platter with Raspberry Coulis £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

Tomato and Courgette Risotto Cake, Field Mushroom, Roasted Vegetables with Yellow Pepper Dressing and Parsnip Crisps £13.95

Bubble and Squeak with Wild Mushrooms, Roasted Peppers and Tomato Ragout £12.95

Butternut Squash, Red Onion, Tomato and Thyme Wellington with Chestnut Mushroom Fricassee £13.45

Desserts:

Raspberry and Pistachio Bavarios with Raspberry Coulis and Vegan Ice – Cream £5.95

The Boathouse Cherry Bakewell Tart with Custard £5.95

Chocolate Tart with Berry Compote, Vegan Ice - Cream and Chocolate Shavings £6.25