

Vegan & Vegetarian Menu Spring 2025

<u>To Begin</u>

Roasted Carrot Soup VG GF V 1, 14 Jersey Honey, Pea Shoots

Smoked Tofu VG GF V 1, 6, 10, 12, 13, 14 Sundried Tomatoes, Toasted Walnuts, Baby Gem, Mango & Chilli Dressing, Micro Herbs

> Heritage Beetroot, Goats Cheese Mousse VG V 1, 2, 6, 7, 14 Brioche Croutons, Roasted Cherry Tomatoes, Balsamic

> > Wild Mushroom, Sourdough Bruschetta VG V 1, 2, 6, 14 Vegan Cream, Black Pepper, Soft Herbs

<u>To Follow</u>

Roasted Cauliflower Steak VG GF V 1, 14 Wild Mushroom, Tomato, Chimichurri Dressing

> Curried Stuffed Pepper VG GF V 1, 6, 14 Braised Rice, Poppadums

Vegan Penne Pasta VG V 1, 6, 10, 14 Basil, Sundried Tomato, Toasted Hazelnuts, Basil oil

Risotto, Pea, Spinach & Asparagus VG GF V 1, 10, 14 Toasted Pine Nuts, Vegan Parmesan, Truffle Oil

<u>To Finish</u>

Braised Pink Lady Apple VG GF V 14 Vegan Crème Vanilla, Sultanas, Raisins

> Pear & Apple Crumble VG GF V 6, 14 Served With Vegan Cream

Sticky Toffee Pudding GF V 4, 6, 7, 10, 14 Caramel, Vanilla Ice Cream

Lemon & Limoncello Posset VG GF V 7, 14 Fruit Coulis, Fresh Berries

Food Allergies & Intolerance

If you suffer from a food allergy or intollerance, please inform a member of our service team who will be happy to assist when placing your order V – Vegan / VG – Vegetarian / GF – Gluten free

1 Celery 2,Cereals / Gluten 3,Crustaceans, 4, eggs 5, Fish 6, Lupin, 7, Milk 8, Molluscs 9,Mustard 10, Nuts 11, Peanuts 12, Sesame Seeds 13, Soya 14, Sulphur Dioxide / Sulphites