

Vegan Menu Winter 2024

<u>To Begin</u>

 Falafel
 VG GF V
 1, 6, 7, 12, 13, 14

 Spinach, Chickpea & Tomato Patie, Shallot Relish, Chilli Oil, Coriander, Micro Herbs

Vegetable SamosaVG GF V1, 6, 7, 12, 13, 14Shredded Bay Gem, Tomato Concasse, Tamarind & Chilli Dip

Oven Roasted Asparagus VG GF V 1, 6, 7, 9, 14 Garlic Crisps, Pepper Salsa, Basil Oil, Shallots & Micro Herb Garnish

> **Roast Pumpkin Soup** VG GF V 1, 6, 7, 12, 13, 14 Spiced Croutons, Herb oil, Pea Shoots

To Follow

Roasted Aubergine & Chickpea Curry 1, 2, 6, 12, 14 Scented Rice, Paratha VG or Poppadum GF V

Caramelised Cauliflower Steak VG GF V 1, 4, 7, 14 Tempura Vegetables, Glazed Vine Tomato, Porcini Mushroom Dust, Crispy Leeks, (Soft Poached Egg), Basil Oil, Balsamic Reduction

 Penna Pasta
 VG GF V
 1, 6, 7, 10, 12, 14

 Spinach, Truffled Wild Mushroom, Tomato, Toasted Pine Nuts, Pea Shoots

Broccoli, Red Pepper, Risotto & Polenta Cake VG GF V 1, 6, 14 Spinach Ragu, Confit Tomato, Garlic, Crispy Leeks

<u>To Finish</u>

Coconut Milk Creamed Pudding VG GF V 7, 10, 14 Grated Fresh Nutmeg, Cardamom, Almonds

> Apple & Rhubarb Crumble VG GF V 7, 13, 14 Plant Based Pouring Cream

Ruby Port Poached PearVG GF V1, 14Cinnamon, Star Anise, Port Reduction, Champagne Sorbet

Lemon & Limoncello Posset VG GF V 7, 14

Fruit Coulis, Fresh Berries

The End

Illy Filter Coffee, Selection of Tea Infusions Artisan Chocolate

2 Course Menu & Illy Filter Coffee £39.00 3 Course Menu & Illy Filter Coffee £45.00

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