



## Vegan & Vegetarian Menu Winter 2025

### To Begin

**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

### To Follow

**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

### To Finish

**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

### Food Allergies & Intolerance

If you suffer from a food allergy or intolerance,  
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