

# Vegan Menu

Available Tue 2nd Sep - Sat 27th Sep

## Intros

Chefs Homemade Bread | Virgin Rapeseed Oil | Balsamic Vinegar **£3.5**

Toasted Garlic & Olive Oil Bread **£3.5**

Green & Black Olives in Provençal Herbs **£4**

Charred Padron Peppers & Sea Salt **£5.5**

## Starters

### Celeriac Soup

Truffle Butter | Onion Focaccia *gf with GF Bread*

### Seaweed & Tofu Sesame Toast

Asian Slaw | Chilli Pineapple | Pak Choi | Coriander Dressing

### Garlic Tender stem

Marmite Potato Puree | Cauliflower Nibs | Sugar Snaps | Mustard Emulsion

## Main Courses

### Roasted Cauliflower

Leeks | Miso Aubergine | Pomme Puree | Amaretto Sauce *gf*

### Wild Mushroom Risotto

Griddled King Oyster Mushroom | Crispy Sage | Soy Reduction *gf without Soy Reduction*

### Squash & Chickpea Pie

French Beans | Triple cooked Chips

## Side Dishes

Triple Cooked Hand Cut Chips **£4.5**      Skin on Fries **£4.5**

Chefs Vegetables **£4.5**      Rocket, Rapeseed & Balsamic Salad **£4.5**

House Salad **£4.5**      Sun blushed Tomato, Pine Nut & Olive Salad **£4.5**

## Desserts

### Rum & Raisin Chocolate Torte

Coffee Chantilly | Chocolate Shavings | Vanilla Ice Cream

### Raspberry Mousse

Minted Lime & Strawberry Salsa | Bramble Sorbet | Pastilles *gf*

### Selection of Homemade Ice Creams & Sorbets

### Affagato

Espresso | Vanilla Ice Cream