



# VEGAN MENU

## STARTERS

**Roasted Celeriac**   £7.50

Burnt Apple Puree, Pickled Apple, Crispy Kale

**Salt Baked Beetroot**   £7.50

Beetroot Puree, Candied Walnuts, Celery Sticks


**Tikka Marinated Tofu**   £8.50

Spicy Tomato Salsa, Coriander, Mint and Garlic Dressing

**Soup Of The Day**   £7.50

Freshly Baked Bread

## MAIN COURSES

**Spinach, Butternut Squash & "Cream Cheese" Wellington**  £17.95

Confit Mushrooms, Beetroot Gel

**Pan Fried Cauliflower Steak**   £16.95

Caramelised Cauliflower Puree, Crispy Kale, Herb Oil

**BBQ Grilled Cabbage**   £16.95

Sautee Potatoes, Crispy Onions, Reduced Cabbage Glaze

**Butternut Squash Risotto**   £17.95

Pumpkin Seeds, Vegan Cheese, Rocket Salad

## DESSERTS

**Raspberry and Almond Frangipane**   £8.50

Cherry Coulis, Champagne Sorbet

**Caramelised Biscuit Cheesecake**  £8.50

Biscoff Sauce, Salted Caramel Ice-Cream

**Pressing of Braeburn Apple**   £8.50

Cold Crème Anglaise, Crumble Mix

**Sticky Toffee Pudding**  £8.50

Butterscotch Sauce, Vegan Ice-Cream

 = Vegan  = Gluten Free Available

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.

Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.

Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP