

VEGAN MENU

STARTER

Roasted garlic cauliflower soup (g/f)

Winter citrus salad with ginger miso salad (g/f)

Mustard panna cotta, pickled baby beetroot, beetroot jelly

MAINS

Vegan Wellington

Slow roasted vegetables, wild mushroom, puff pastry, olive oil roasted potatoes, market vegetables and gravy

Lentil Mushroom Vegan Meatloaf

Lentil Mushroom Vegan Meatloaf, scallop potatoes, tender stem broccoli, roast chantey carrots (g/f)

Gnocchi

Chestnut gnocchi with mushroom veloute and wild mushroom

DESSERTS

Chocolate brownie

Vegan chocolate brownie, vanilla ice cream

Christmas pudding with vanilla ice cream g/f

Selection of vegan ice cream and sorbet

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a Management before placing an ordering. Full allergen information is available. Management can advise of all ingredients used.



Our Allergy
Menu



EJL992

Download Allergy Menu App or visit
<https://allergymenu.uk/menu/EJL992>