



# VEGAN MENU

## Vegan Starters

<b>Melon &amp; Fresh Fruit Sorbet</b>	£7.45
<b>Garlic Mushrooms</b> seasoned & pan fried with white wine	£8.50
<b>Mixed Olives</b> served with fresh bread	£5.95

## Vegan Main Courses

<b>Quinoa, Beetroot &amp; Edamame Burger</b> spiced with chillies, paprika, ginger, garlic, soy & lemon	£17.95
<b>Freshly Made Mushroom Stroganoff</b> served with rice, chips or a bit of both!	£17.95
<b>Penne Pasta</b> (also gluten free) garlic, tomato, mushrooms & olives served in a tomato sauce	£17.95
<b>Cajun Spiced Sweet Potato Roulade</b> filled with vegan cream cheese and red onion chutney, served with a lightly spiced red pepper sauce	£18.95

**When ordering, please ensure you specify you are vegan.**

**All vegan meals will be served from the kitchen with a coloured flag indicating as such.**

## Vegan Desserts

*all served on their own, with vegan ice cream, or vegan custard*

### **Jam Roly Poly**

vegetable suet pastry layered with raspberry jam

### **Warm Belgian Chocolate Fudge Cake**

layers of vegan light chocolatey sponge topped with chocolate

### **Chocolate Truffle Cake** *(also Gluten Free)*

biscuit base topped with rich truffle mousse

### **Trillionaires Tart** *(also Gluten Free)*

vegan pastry case with toffee sauce & chocolate ganache

### **Fresh Fruit Salad** *(also Gluten Free)*

a colourful variety of fresh-fruit

## All Desserts £8.45

### **Fruit Sorbet** *(also Gluten free)*

£5.45

choose either raspberry or Sicilian lemon

### **Vegan Ice Cream**

1 Scoop - £2.95   2 Scoops - £5.45   3 Scoops - £8.25

Choose Madagascan Vanilla OR Chocolate & Blood Orange Ice Cream

**When ordering, please ensure you specify you are vegan.**

Every effort is made to have all dishes available every day but on occasion some items may sell out.

## Why not finish with a coffee?

*Our freshly ground coffees can be served either black, or with soya milk. Please ask for our full range of coffees.*

## **Wine Menu**

*Whilst the majority of wines on our extensive wine list are suitable for a vegan diet, here are just a few suggestions:*

### **White Wines**

**Primordial Soup** – white blend combining grapes such as South African Chenin Blanc and Viognier.

**Pinot Grigio** from Italy – The most popular grape around, dry with just a dash of spice.

**Gewurztraminer/Riesling** from Australia – As medium as they come.

### **Red Wines**

**Pe Tinto** – Portuguese Red Blend, full of ripe red fruits – full of flavour.

**Malbec** – Mendoza Finca Vista, The light oak ageing gives soft and supple tannins and a long, full finish.

*Available exclusively by the Bottle:*

**Carmenere**, from Chile – The Carmenere grape is deep and richly flavoured but still soft on the palate.

**Syrah** from South Africa – with delightful floral aromas, this wine is not too dissimilar to a young Rhone – something very special!