Calf's Head

Where friends meet!

COUNTRY RESTAURANT HOTEL & WATERING HOLE



VEGAN MENU

Vegan Starters

Melon & Fresh Fruit Sorbet £7.85

Garlic Mushrooms
seasoned & pan fried with white wine £8.70

Mixed Olives
served with fresh bread £5.95

Vegan Main Courses

Plant Based Vegan Burger
topped with sliced tomato & lettuce £17.95

Freshly Made Mushroom Stroganoff
served with rice, chips or a bit of both! £17.95

Penne Pasta (also gluten free)
garlic, tomato, mushrooms & olives served in a tomato sauce £17.95

Cajun Spiced Sweet Potato Roulade
filled with vegan cream cheese and red onion chutney,
served with a lightly spiced red pepper sauce £19.95

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 & Cherry Slice *(also Gluten Free)*
biscuit base topped with chocolate ganache

Vegan Belgian Waffle
topped with red cherries & vegan ice cream

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 £8.75

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!