



# VEGAN MENU

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## STARTER

Aubergine Roll mops with creme fraiche dressing  
Smoked aubergine baba ganoush, feta, olives, pita bread  
Roasted harissa cauliflower with warm coriander hummus and dukkah  
Crispy chilli tofu with glass noodle salad  
Green pea, mint, creme fraiche  
Butternut squash, Thai spices, coconut milk  
Vine tomato, basil, pine nut drizzle  
Leek and potato with rosemary  
Falafel, hummus, cucumber salad and pita bread

## MAIN

Katsu butternut squash, Asian greens with basmati rice  
Pan roasted Portabello steak with oyster mushrooms, blistered cherry vine tomatoes, fine beans, salsa Verde and Pont neuf chips  
Baked Aubergine, pesto crust, warm potato and spring onion salad  
Chermoula rubbed aubergine, spiced chickpea, roasted beet hummus, dukkah, labneh, sorrel and flat bread  
Beetroot and red onion tatin, goats cheese frizzé salad and garlic and rosemary roasted baby new potatoes  
Butternut squash, kale and chestnut mushroom wellington, spring greens, creamed potatoes and gravy

## DESSERT

Eton mess  
Sticky toffee pudding, caramel sauce and ice cream  
Almond brownies, vanilla ice cream and nut brittle