

# VEGAN MENU 2023

## BEETROOT SALAD (G,N)

pickled beetroot and roasted beetroot,  
arugula salad, croutons, hazelnuts, caramelised orange, cumquat gel, beetroot puree  
11.50

## SPICED TOMATO AND PEPPER VELOUTÉ

salsa verde  
11.50

## ASPARAGUS, AVOCADO AND ROCKET (N,S,SE)

toasted pine nuts, sesame seeds, soy dressing  
11.50

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## VEGETABLE AND COCONUT THAI GREEN CURRY

steamed rice  
19.50

## GRILLED MEDITERRANEAN VEGETABLES

chick pea ratatouille, sun dried tomatoes, cumin spiced aubergine caviar  
19.50

## SPINACH AND MUSHROOM MILLEFEUILLE (G)

Les Vallees Farm flat cap mushrooms and wilted spinach, mushroom duxelle,  
green pea puree  
19.50

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## POACHED PEAR (N,SD)

saffron and white wine syrup, dark chocolate sauce, roasted hazelnuts  
9.50

## FRESH FRUIT SALAD

raspberry sorbet  
9.50

## CARAMELISED PINEAPPLE

chilli and pepper spiced caramelised pineapple, coconut sorbet  
9.50

Allergen Key -

Ce Celery, G Gluten, L Lupin, Mu Mustard, N Nuts, P Peanuts  
S Soya, SD Sulphur Dioxide, Se Sesame Seeds