

# Vegan Menu



## STARTER

Melon & fruit plate 5.50

Eastern spiced mushrooms,  
mango dip 7.50

Garden salad with roasted beetroot  
& house dressing 6.50

## MAIN

Lentil & sweet potato curry, basmati rice 14.00

Tomato & roast pepper pasta, homemade tomato sauce  
14.00

Wild Mushroom pasta, truffle oil 15.50

Warm sweet potato salad, roasted pepper, chickpeas,  
lentils & toasted almonds 12.50

## DESSERT

Plant based ice-cream with hot raspberries 6.50

Poached pear with garden coulis,  
plant based ice-cream 6.50

Fresh fruit salad 6.50

### VEGAN WINES

White: Pinot Grigio, Perlage, 2016 29.50

Red: Sangiovese, Perlage, 2016 29.50