



# VEGAN MENU

## STARTERS

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MARINATED OLIVES (gf) 5.00

BAKED BREAD SELECTION 5.75  
Hawarden Estate sourdough & focaccia served with tomato & garlic dip

HOMEMADE SOUP OF THE DAY 7.25  
freshly baked bread (gfa)

CHICKPEA, CHERRY TOMATO, RED ONION & 8.25  
DUKKA SALAD  
beetroot hummus / toasted sourdough / pickled fennel & ginger

## MAINS

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MISO & MAPLE GLAZED ROASTED AUBERGINE 18.50  
Middle Eastern spiced couscous / toasted pine nuts / pomegranate seeds / grilled asparagus / lemon tahini sauce (N)

PORTABELLO MUSHROOM BURGER 17.00  
hash brown, tomatoes, pickled onions, chipotle ketchup, focaccia bun, skin-on fries

MASSAMAN POTATO CURRY 19.00  
jasmine rice / roasted cherry vine tomatoes / toasted peanuts / coconut shavings / toasted focaccia (N)

## DESSERTS

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DOUBLE CHOCOLATE BROWNIE 7.95  
blood orange sorbet / honeycomb (gf)

CHESHIRE FARM LUXURY SORBET & VEGAN ICE CREAM 2.75 / scoop  
raspberry ripple ice cream / blood orange sorbet / rhubarb sorbet / lime & yuzu sorbet / (gf)

