

the Millstone

VEGAN MENU

STARTERS

MARINATED OLIVES (gf) 5.00

BAKED BREAD SELECTION 5.75

Hawarden Estate sourdough & focaccia served with Mountain Produce rapeseed oil & balsamic vinegar

HOMEMADE SOUP OF THE DAY 7.25

freshly baked bread (gfa)

PICKLED WATERMELON, APPLE & MINT SALAD 8.25

Mountain Produce salad leaves / cucumbers / pomegranates / tomato & chilli jam (gf)

MAINS

WILD MUSHROOM RISOTTO 18.50

harissa roasted butternut squash / parsnip & cumin pakora / confit leek / salsa verde / toasted pumpkin seeds (gf)

ROASTED PORTABELLO MUSHROOM BURGER 17.50

hash brown / tomatoes / barbecue smoked onions / chimichurri salsa / focaccia bun / skin-on fries

SWEET POTATO TIKKA MASALA CURRY 19.00

jasmine rice / roasted baby peppers & cherry vine tomatoes / chargrilled rosemary focaccia (gf)

DESSERTS

DOUBLE CHOCOLATE BROWNIE 7.95

prosecco blush sorbet / black cherry compote (gf)

CHESHIRE FARM LUXURY SORBET & VEGAN ICE CREAM 2.75 / scoop

raspberry ripple ice cream / blackcurrant sorbet / green apple

sorbet / prosecco blush sorbet

