

# the Millstone

## VEGAN MENU

### STARTERS

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MARINATED OLIVES (gf) 5

PAN FRIED GARLIC WILD MUSHROOMS 8.50  
served on toasted sourdough - tomato & chilli jam (gfa)

BAKED BREAD SELECTION 5.75  
Hawarden Estate Bakery sourdough & focaccia - balsamic & rapeseed oil

HOMEMADE SOUP OF THE DAY 7.75  
Hawarden Estate Bakery sourdough (gfa)

FRESH SUMMER SALAD 8  
Mountain Produce salad leaves - cherry vine tomatoes - cucumber - olives - pickled red onions - focaccia shavings - pineapple & chilli ketchup (gfa)

### MAINS

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ROASTED SPICED CAULIFLOWER & CHICKPEAS 18  
hasselback baby potatoes - tomato & olive stuffed romano pepper - salsa mojo - tender stem broccoli & fine beans (gfa)

ROASTED PORTOBELLO MUSHROOM BURGER 17.5  
hash brown - tomatoes - lettuce - barbecue smoked onions - chipotle ketchup - toasted focaccia bun - skin on fries (gfa)

BUTTERNUT SQUASH & TOMATO ROGAN JOSH CURRY 19.5  
roasted chickpeas & cauliflower - basmati rice - toasted focaccia (gfa)

### DESSERTS

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DOUBLE CHOCOLATE BROWNIE 8  
prosecco blush sorbet - raspberry compote (gf)

CHESHIRE FARM LUXURY SORBET 2.75/scoop  
prosecco blush sorbet | strawberry | wild cherry (gf)