the Millstone

VEGAN MENU

STARTERS

MARINATED OLIVES (gf) 5

PICKLED HERITAGE BEETROOT SALAD 8.25
sun blushed tomatoes - apple - pomegranates - dressed
rocket leaves - red onion relish - sourdough shavings (gfa)

BAKED BREAD SELECTION 6.5
Hawarden Estate Bakery sourdough & focaccia - balsamic & rapeseed oil (gfa)

HOMEMADE SOUP OF THE DAY 7.5
Hawarden Estate Bakery sourdough (gfa)

WARM ROSEMARY FOCACCIA 8
roasted red pepper & harissa hummus - olives - sun blushed tomatoes

MAINS

PATATAS BRAVAS 17
chargrilled baby peppers & cherry vine tomatoes - salsa verde roasted hispi cabbage - tenderstem brocolli (gf)

ROASTED PORTOBELLO MUSHROOM BURGER 17.5
hash brown - tomatoes - lettuce - sun blushed tomato & olive tapenade - mustard glazed charred leeks & onions - toasted focaccia bun - skin on fries (gfa)

ROASTED SQUASH & SWEET POTATO THAI RED CURRY 19.5
jasmine rice - toasted focaccia (gfa)

DESSERTS

DOUBLE CHOCOLATE BROWNIE 8
mixed berry sorbet - honeycomb (gf)

CHESHIRE FARM LUXURY SORBET 2.75/scoop
mixed berry | green apple (gf)

Gf - Gluten Free Gfa - Gluten Free Adaptable
please ask a member of staff for additional allergen info