

## Vegan and Vegetarian menu – Autumn / Winter 2021

### Main Course

Smokey bean chilli with rice, nachos or chips ( <i>gf/vegan</i> ) with or without cheese	11.50
Butternut squash, kale and cashew nut curry and rice (mild) ( <i>gf/vegan</i> )	11.50
Keralean cauliflower and red pepper curry and rice (medium) ( <i>gf/vegan</i> )	11.50
Bombay potatoes (mild / medium) ( <i>gf/vegan</i> )	5.50
Aubergine dhansak(mild) ( <i>gf /vegan</i> )	5.50
Mexican style roast pepper stuffed with lentils, tomato and mixed beans ( <i>gf/vegan</i> )	5.50
Lentil, spinach, cauliflower dahl ( <i>gf/vegan</i> )	5.50
BBQ lentil burger (vegan) and chips / cheeseburger (vegan cheese available) and chips – <i>please ask for gluten free bun if required</i>	12.50 / 13.50
Vegetable lasagna and salad	11.50
Spaghetti courgetti bolognese ( <i>gf/vegan</i> )	11.00

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Bean stew ( <i>gf/vegan</i> )	10.50
Baked aubergine with walnuts, tomato and vegan or goats cheese, salad and sauté potatoes ( <i>gf and / or vegan</i> ) *nuts	12.50
Sweet potato wedges ( <i>gf/vegan</i> )	5.00
Halloumi fries	5.00
Tomato salsa dip ( <i>gf/vegan</i> )	0.50

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### Desserts

Chocolate and cherry brownie ( <i>gf/vegan</i> )	6.50
Dark chocolate and pistachio tiffin ( <i>Vegan</i> ) - *nuts	5.50
Dark chocolate, peanut and date tiffin ( <i>gf/vegan</i> ) - *peanuts	5.50
Sticky toffee pear pudding ( <i>gf/vegan</i> )	6.50
Blueberry crumble ( <i>gf/vegan</i> )	6.50
Vegan ice creams / sorbet – Devonshire Farmer Tom’s per scoop	2.50
Vegan cream also available	

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*Additional vegetarian dishes available on main restaurant menu*

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