

---

---

# VEGAN DINNER

---

---

## VEGAN MENU

*All served with handmade bread & dairy free butter*

### STARTERS

#### HOMEMADE SOUP £6.50

With Homemade Bread

#### WILD MUSHROOM PATE £8.50

With Toasted Trewithen Bread & Seasonal Chutney

#### SOFT GARLIC POLENTA £8.50

With Red Wine Sauce, Shallots, Leeks & White Beans

#### BOMBAY POTATOES £8.50

Sautéed New Potatoes, Light Spice, Spinach  
& Green Beans

#### ANTIPASTI £9.50

Olives, Mushrooms, Chilli Pearls, Beetroot &  
Pickled Cucumber

---

---

### MAINS

#### OPEN RAVIOLI £15

Creamed Leek, Fennel & Toasted Chestnuts  
Served with a Salad Garnish

#### ROAST SQUASH CURRY £15

Thai Spiced, Coconut Milk, Spinach, Pepper & Tomato  
Sauce, Served with Sticky Rice

#### INDIAN POTATO CAKES £15

Mild Madras Sauce & Stir-Fried Vegetables

#### RISOTTO MILANESE £15

Cooked in White Wine Stock, Spring Onions &  
Wild Mushrooms with a Salad Garnish

#### ONION BHAJI £15

Arrabbiata Sauce, Sautéed Spinach, Coconut Cream  
& Stir-fired Vegetables

We endeavour to cater for all diets/allergies,  
so please speak to a member of team  
we'll be happy to help

## DESSERT

### VEGAN DESSERTS

#### CHOCOLATE TRIO £7

Date Brownie, Chocolate Truffle & Dairy Free  
Ice Cream

#### COCONUT PANCAKES £7

Sticky Fruit Salsa & Coconut Cream

#### SPICED APPLE & RASPBERRY CRUMBLE £7

Oat Granola & Raspberry Sorbet

#### SEASONAL FRUIT SALAD £7

Choice of Sorbets, Minted Fruits & Raspberry Sauce

#### ALMOND BISCUIT "MILLE FEUILLE" £7

Peanut Butter Cream, Caramel Sauce & Berry Garnish

#### TAYLORS COFFEE & TEAS £3

Café imperial/ Rich Italian/ Hot Lava Java/  
Decaffeinated/ Espresso/  
Taylor's Tea/ Decaffeinated/ Earl Grey/ Peppermint/  
Green Tea/ Camomile

Sample Menu – Subject to Change