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# VEGAN DINNER

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## 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 & Mushrooms

#### PATATAS BRAVAS £8.50

Sautéed New Potatoes, Light Spice, Spinach Arrabbiata Sauce

#### ANTIPASTI PLATE £9.50

Olives, Mushrooms, Chilli Pearls, Beetroot & Pickled Cucumber

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### MAINS

#### OPEN RAVIOLI £15

Soya Creamed Leek & Fennel, Toasted Chestnuts  
With Salad Garnish

#### BUTTERNUT SQUASH THAI CURRY £15

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, Coconut Feta, Spring Onions & Wild Mushrooms with a Salad Garnish

#### ASPARAGUS SPEARS £15

Pea + Spring Onion, Horseradish Velouté & Vegan Cheese Shavings

### DESSERT

#### CHOCOLATE TRIO £7

Date Brownie, Chocolate Truffle & Dairy Free Ice Cream

#### COCONUT PANCAKES £7

Sticky Fruit Salsa & Coconut Cream

#### RHUBARB & RASPBERRY CRUMBLE £7

Oat Granola & Raspberry Sorbet

#### SEASONAL FRUIT SUNDAE £7

Choice of Sorbets, Minted Fruits & Raspberry Sauce

#### ALMOND BISCUIT SANDWICH £7

Dairy Free Ice 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

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