

# VEGAN MENU

## STARTERS

Soup of the Day with Bread  
5

Quinoa & Butternut Squash Cakes with Cajun Vegan 'Mayo',  
Sun Blush Tomatoes & Roasted Endive  
6

## MAINS

Roasted Red Onion & Braised Onion Pithivier with Roasted Swiss Chard,  
Radish, Fennel, Aubergine Caviar & Pepper Coulis  
12

Porcini Mushroom & Herb Burger on Brown Bun with  
Hand Cut Fries & Seeded Colesaw  
8.5

Oak Pot of the Day served with Organic Rice or Hobbs House Bloomer  
9

## DESSERTS

Poached Apple with Vegan Custard, Blackberry Jelly & Granola Crumb  
7

Chocolate Terrine with Vanilla Poached Apricots & Praline  
with Mango Sorbet  
7

Booja Booja Hunky Punky Chocolate Ice  
(contains nuts)  
6

## SIDES

House Side Salad 3  
Homemade Handcut Fries 3  
Spring Greens 3

Receive a  
complimentary bottle  
of **Asparagasm** pale ale  
when taking 3 courses from the menu.

**Food allergies and intolerances:**  
Before ordering please speak to our  
staff about your requirements.