



## Vegetarian & Vegan Menu

### Starters

Golden beetroot "tarte tatin", poached pear, candied walnuts & Cheshire saffron (ve) 4.95

Wild mushroom Arborio, dressed rocket (ve) (gf) 5.95

Hazelnut and brown lentil pate, bacon jam, toasted granary (ve) 6.75

Spring vegetable veloutè, multi-seed bloomer (ve)(\*) 4.95

### Mains

Butternut squash, sweet potato and chickpea Malaysian curry, with coconut rice and fried okra (ve) (gf) 12.95

,Grilled Mediterranean vegetables, toasted pine nuts and caper berries with either:

Crispy fried tempura tofu (ve) 9.95

Spinach and ricotta tortellini's (v) £10.75

Mozzarella and tomato gnocchi (v) £10.25

Oakfield vegan burger, pretzel bun, 'bacon jam', Cheshire farm chips (ve) 13.25

Chargrilled eggplant, spiced Israeli couscous, Provençale sauce (ve) 9.95

### Puddings

Dark chocolate brownie, berry compote, raspberry sorbet (ve) (gf) 5.95

Selection of Cheshire farm sorbets and compote (ve) (gf) 4.95

Coconut and lime rice pudding, torn lychees (ve) (gf) 4.95

Neapolitan ice cream, brandy snap and berries (v) 4.95

v = Vegetarian ve = Vegan gf = Gluten Free  
(\* ) = can be adapted to be Gluten Free.

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.