

# Vegetarian and Vegan Menu

## Starters

### ARTICHOKE

Velouté of Jerusalem artichoke, white beans, crispy quail egg, artichoke crisps, winter truffle **Ce,E,M**

### RADICCHIO (Vegan)

Charred radicchio, burnt orange, cumin roast squash, quinoa, pumpkin seeds, pomegranate, spiced maple dressing **Nu,SD**

### BEETS (Vegan)

Salad of baby beets, pickled beets, pear, watercress, hazelnut dressing **N,SD**

## Mains

### AUBERGINE (Vegan)

Sichuanese aubergine, tofu, coconut rice arancini, king oyster mushroom, pak choi, soy, ginger gel **S,SD,GI,Se,Mu**

### RISOTTO

Risotto of beetroot, onion cream, orange and caraway roasted beets, pickled beets, walnuts, barrel aged feta **Ce,N,SD,M**

### CAULIFLOWER

Truffled cauliflower, cepe, smoked cheese beignet, charred baby leek, mushroom ketchup **Ce,GI,E,M,SD**

## Desserts

### PINEAPPLE (Vegan)

Poached and roasted pineapple, pink peppercorns, coconut milk and lemon grass sorbet, lime meringues

### STICKY DATE PUDDING (Vegan)

Sticky date pudding, salted caramel sauce, vanilla ice cream, candied walnuts **Nu,P,GI,S**

### BROWNIE

Peanut butter and coco frosted brownie, chocolate feuilletine, peanut butter and banana ice cream **P,S**

### ALLERGEN Information

**Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard**

WWW.THELEWISPARTNERSHIP.CO.UK