

THE STANHILL

— VEGAN MENU —

STARTERS

SEASONAL SOUP OF THE DAY – herb focaccia	6
RED PEPPER & PESTO HOUMOUS – ciabatta crostini's (GFA)	6.50
CRISPY CAULIFLOWER FRITTERS – pesto mayonnaise (GFA)	7
VEGETABLE SAMOSAS – chilli jam	7

MAIN COURSES

BANANA BLOSSOM "FISH AND CHIPS" – triple cooked chips, mushy peas, tartare sauce (GFA)	13.50
WILD MUSHROOM, RED ONION & TRUFFLE RISOTTO – toasted pine nuts, pea shoots and plant based parmesan (GF)	14.50
PLANT BASED BURGER – burger sauce, gem lettuce, beef tomato, caramelised & crispy onions, sea salt fries	14
SMOKED CHIPOTLE BLACK BEAN CHILLI – pilau rice, sour cream & chives (GF)	14.50
SUN BLUSHED TOMATO, RED PEPPER & CHILLI LINGUINE – plant based parmesan, basil oil (GFA)	13.50

DESSERTS

VANILLA POACHED PEAR – blueberry compote, chocolate sauce & toasted oats (GF)	6.75
CHOCOLATE FUDGE BROWNIE – chocolate ice cream, forest fruit compote, warm chocolate sauce	7
SELECTION OF SORBET & FRESH FRUITS – (GF)	6.50
STICKY WALNUT FLAPJACK – vanilla ice cream & maple syrup	6.75

If you have any allergies please speak to a member of staff before ordering. A list of allergens that appear in our dishes is available upon request. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due the risk of cross contamination in our busy kitchen.





VEGAN MENU



THE STANHILL
PUB & KITCHEN