

Vegetarian and Vegan Menu

(all dishes suitable for vegan guests)

Starters

VELOUTÉ

Jersey Royal potato and watercress velouté, wild garlic and lemon pesto [Ce,Nu](#)

ASPARAGUS

Asparagus, mushroom ketchup, chestnut mushroom, potato gnocchi, truffle [Nu,SD, GI](#)

FETA

Torched gem lettuce, hazelnut romanesco, black olive pesto, vegan feta [N,SD, GI](#)

Mains

MUSHROOM

King oyster mushroom “scallops”, bok choy, carrot and ginger purée, soy gel, charred spring onion, tofu, Asian broth [SD, S, GI, Mu, P](#)

RISOTTO

Orzo risotto, purple sprouting broccoli, chestnut mushroom, toasted almonds [Ce,N,SD](#)

CAULIFLOWER

Curried cauliflower, yellow split pea dahl, onion bhaji, cumin and maple roasted carrots, green chutney, curry water [Mu, GI](#)

Desserts

CHOCOLATE

Bitter chocolate mousse, candied macademia nuts, chocolate and orange blossom ice cream [Nu, GI](#)

RHUBARB

Rhubarb and ginger cake, rhubarb gel, poached rhubarb, ginger, hazelnut and oat granola, bourbon vanilla ice cream [Nu, GI](#)

COCONUT

Coconut brûlée, mango sorbet, coconut and lime sable biscuit [GI](#)

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

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