

Vegetarian and Vegan Menu

(all dishes suitable for vegan guests)

Starters

GAZPACHO

Heritage tomatoes, tomato gazpacho, olive crumb, basil oil, crystal bread [SD](#), [GI](#)

BEETROOT

Beetroots, apple, candied walnuts, raspberry vinaigrette, apple and lovage sorbet [Nu](#), [SD](#)

MUSHROOM

Mushroom scallops, pea and oyster leaf purée, caper and lemon dressing [Ce](#), [GI](#)

Mains

MUSHROOM

Barbeque king oyster mushroom, torched gem lettuce, salt baked potatoes, griotte onion, pulled jack fruit spring roll, soured coconut yoghurt [Ce](#), [Mu](#), [SD](#)

CARROT

Harissa and maple roasted carrot, spiced aubergine purée, hazelnut dukkha, cracked bulgur wheat [Nu](#), [SD](#)

TOFU

Katsu tofu, pak choi, pickled shimiji mushroom, carrot and pickled ginger, coconut curry sauce, Bombay potatoes [SD](#)

Desserts

CHOCOLATE

Dark chocolate torte, macerated Morello cherries, cherry sorbet

ETON MESS

Strawberry Eton mess – textures of strawberry, strawberry and lime sorbet, meringue

RASPBERRIES

Crystallised puff pastry, lemon cream, raspberries, raspberry sorbet, candied pistachio [Nu](#)

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