



BOOK A TABLE

## Vegifest Menu

### Wild Mushroom Sourdough

Sauté mushrooms, thyme infused white wine cream sauce, pickled shimeji mushrooms and local foraged micro herbs on toasted sourdough

### Falafel Bon Bon

Crispy falafel, tahini dressing and air-dried kale chips with dressed mini saladonia

### Only for Garlic Lovers

Slow roasted whole garlic head, with virgin olive oil and balsamic, homemade ciabatta bread and a ramekin of Boursin cheese

### Fire Crackers

Deep fried breaded whole jalapeños stuffed with halloumi and cheddar cheese with sour cream and guacamole dip

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### Cauliflower Steak

Za'atar spiced grilled cauliflower, almond milk mousse, pickled radish and honey candied walnuts

### Mexican Fajitas

Chilli minced Quorn and stir fried vegetables in a smoked chipotle pepper sauce, with homemade guacamole, salsa picante, crème fraiche and tomato rice and steamed wraps

### **Falafel Burger**

Falafel burger served in a brioche bun, halloumi cheese, pickle, onions, lettuce and tomato, served with red onion chutney and French fries

### **Za'atar Fig Salad**

Caramelised fig, dressed mixed leaf salad, cucumber, tomato, pickled red onion, toasted sunflower seeds with za'atar dressing

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### **Polenta & Matcha cake**

Served with Jersey or Vegan ice cream, passion fruit coulis and matcha dust

### **Chocolate & Beetroot Cake**

Served with Jersey or Vegan ice cream and chocolate sauce

### **Almond & Strawberry Sponge**

Served with Jersey or Vegan ice cream, chocolate ganache, strawberry gel & lemon balm

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**2 Courses £ 18.50**

**3 Courses £22.50**

*Most dishes can be adapted to be Vegan - please speak to your server*