



Essex Dining Pub of the Year 2018

Vegan Menu

Starter

Celeriac, Hazelnut & Truffle Soup, Crusty Bread - £7.00 (vg)(gf)
Beetroot & Orange Salad, Fennel Ceviche, Orange Reduction, Fennel Pollen - £8.00 (vg)(gf)
Red Onion & Vegan Goats Cheese Tart Tatin, Dressed Rocket Leaves - £8.00 (vg)

Main

Seared Cauliflower, Sweet Potato Purée, Green Tomato Vinaigrette, Paprika Hazelnuts, Chick Peas, Basil - £16.50 (vg) (gf)
Cashew Nut Hummus, Roasted Root Vegetables, Light Curry Dressing, Coriander & Lime, Burnt Onions - £16.00 (vg) (gf)
Roasted Aubergine, Spiced Caramelised Onion, Coconut Cream, Coriander, Sag Aloo, Smoked Tofu - £16.50 (vg)(gf)

Dessert

Sticky Toffee & Pear Pudding, Pear & Almond Milk Ice Cream - £7.00 (vg)
Warm Chocolate Brownie, Almond Milk & Vanilla Ice Cream - £7.00 (vg)
Fresh Berry Pavlova - £7.00 (vg)(gf)

(vg) – Vegan (gf) – Gluten Free

Menu subject to change.

Our food is prepared from scratch so please be aware all main courses can take up to 30 minutes to prepare.

Nuts are used in our kitchen. Therefore, all dishes may contain traces.

Please advise staff of any food allergies when placing your order.