

# VEGAN DINERS MENU

## TO START

**GARLIC SAUTÉED OYSTER MUSHROOMS**  
ciabatta toast **£5.95**

**CHAR-GRILLED ASPARAGUS**  
slow roast plum tomato | toasted hazelnut **£6.50**

**CLEAR SPANISH ONION & PAPRIKA SOUP**  
warm baguette **£4.50**

## SALADS

**SUPERFOOD SALAD**  
pomegranate seeds | quinoa | avocado | rocket & watercress |  
walnut | heritage beetroot **£11.95**

## MAINS

**LEEK & SPRING HERB RISOTTO**  
dressed rocket **£12.50**

**STIR FRIED SPRING VEGETABLES**  
water chestnut | sesame oil | fragrant rice **£9.95**

## SIDE ORDERS ALL 3.00

**TOMATO & RED ONION SALAD**

**TENDERSTEM BROCCOLI**  
chilli | garlic

**HOUSE GREEN SALAD**

## DESSERTS

**GRILLED FRESH PINEAPPLE**  
|rizzled maple syrup **£5.95**

**FRESH FRUIT SALAD**  
vanilla glaze **£5.95**

**LEMON SORBET**  
fresh raspberry | honeycomb **£5.95**

Please note that dishes may change due to seasonality or product availability.  
We use nuts and seeds in our kitchen and as such are unable to guarantee that dishes are free of these products  
A discretionary 10% service charge will be added to all parties of 6 or more.

*The Winery*

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