

THE STANHILL

— VEGAN MENU —

STARTERS

SEASONAL SOUP OF THE DAY – herb focaccia	7
ASIAN SPICED HOUMOUS – mini poppadom's (GFA)	6.50
CRISPY CAULIFLOWER FRITTERS – pesto mayonnaise (GFA)	8
VEGETABLE SAMOSAS – sweet chilli dip	8

MAIN COURSES

BANANA BLOSSOM "FISH AND CHIPS" – triple cooked chips, mushy peas, tartare sauce (GFA)	15
WILD MUSHROOM, RED ONION & TRUFFLE RISOTTO – toasted pine nuts, pea shoots and plant based parmesan (GF)	16.50
PLANT BASED BURGER – burger sauce, gem lettuce, beef tomato, caramelised onions, sea salt fries	16
SMOKED CHIPOTLE BLACK BEAN CHILLI – pilau rice, sour cream & chives (GF)	16
SUN BLUSHED TOMATO, RED PEPPER & CHILLI LINGUINE – plant based parmesan, basil oil (GFA)	15

DESSERTS

CHOCOLATE FUDGE BROWNIE – chocolate ice cream, forest fruit compote, warm chocolate sauce	7.50
STICKY WALNUT FLAPJACK – vanilla ice cream & maple syrup	7
SELECTION OF SORBET & FRESH FRUITS – (GF)	6.50
VANILLA POACHED PEAR – berry compote, chocolate sauce & toasted oats (GF)	7

If you have any allergies please speak to a member of staff before ordering. A list of allergens that appear in our dishes is available upon request. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due the risk of cross contamination in our busy kitchen.



The background is a solid dark green. On the left and right sides, there are large, white, stylized cutlery items: a spoon on the left and a fork on the right. Scattered across the green background are several white, stylized leaves of various sizes, some with a thin white line indicating a vein.

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PUB & KITCHEN