

THE STANHILL

— VEGAN MENU —

STARTERS

SEASONAL SOUP OF THE DAY – herb focaccia	6
FIRE ROASTED RED PEPPER HOUMOUS – ciabatta crisps	6.50
CRISPY CAULIFLOWER FRITTERS – katsu curry mayonnaise	7
VEGETABLE SAMOSAS – mango & chilli chutney	7

MAIN COURSES

PLANT BASED “FISH AND CHIPS” – triple cooked chips, mushy peas, tartare sauce	12
SWEET POTATO, COCONUT & CHILLI CURRY – steamed basmati rice, toasted peanuts, coriander	13.50
SUN BLUSHED TOMATO, RED PEPPER & CHILLI RIGATONI – plant based parmesan, basil oil	13
PLANT BASED BURGER – burger sauce, gem lettuce, beef tomato, caramelised & crispy onions, sea salt fries	13
SMOKED CHIPOTLE BLACK BEAN CHILLI – spring onion & chilli basmati rice, sour cream & chives	13.50

DESSERTS

APPLE AND ALMOND CAKE – apple sorbet, apple crisps, cinnamon & oat granola	6.75
CHOCOLATE FUDGE BROWNIE – chocolate ice cream, blueberry compote	7
SELECTION OF SORBET & FRESH FRUITS	6.50
STICKY WALNUT FLAPJACK – vanilla ice cream, candied banana, banana crisp, salted caramel sauce	6.75

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.





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THE STANHILL
PUB & KITCHEN