

# VEGAN – VEGETARIAN MENU

## STARTERS

VEGAN SOUP OF THE DAY  
WARM BREAD ROLL – OLIVE OIL  
(G) (VEGAN)  
(SOMETIMES CONTAINS NUTS)  
**£6.95**

ROASTED VEGAN BLACK PUDDING  
MARMITE NEW POTATOES – WATERCRESS – TARRAGON OIL  
(G, SO2) (VEGAN)  
**£6.95 AS A STARTER**  
**£12.95 AS A MAIN**

CHARRED MISO + SOY PAK CHOI  
TAHINI EMULSION – SPICED DUKKHA  
(N, SO2, SES, Soy) (VEGAN)  
**£6.95**

WILD MUSHROOM RISOTTO  
ARBORIO RICE – TRUFFLE – GARDEN PEAS  
(VEGAN)  
**£6.95 AS A STARTER**  
**£13.95 AS A MAIN**

## MAIN COURSES

SPICED BAKED AUBERGINE  
GIANT COUS COUS – TOMATO PASSATA – OLIVE – BASIL  
(so2, c.) (VEGAN)  
**£14.95**

QUICHE OF THE DAY (VEGETARIAN)  
HAZELNUT + TOMATO SALAD – FRIES  
(M, N, G, E, SO2)  
**£13.95**

AWARD WINNING “DOUBLE BOMBER” CHEESE PIE (VEGETARIAN)  
CHUNKY CHIPS  
(PLEASE ALLOW 25 MINS)  
P.S: YOU CAN TASTE THE MUSTARD  
(MU, G, M, E)  
**£13.95**

EAGLE + CHILD VEGAN SALAD  
PLEASE ASK YOUR SERVER FOR TODAY’S SEASONAL PRODUCE  
(MU, G, N) (VEGAN)  
**£13.95**

## DESSERTS

HOUSE SELECTION OF MIXED FRUIT + SORBETS (VEGAN)  
**£6.95**

VEGAN CRUMBLE OF THE DAY (VEGAN)  
(G, N)  
**£6.95**