

# BEECHFIELD HOUSE

## VEGAN MENU

### STARTERS

<b>Beechfield soup of the day</b>	9.5
<b>Home-made bread</b>	9.5
oils (l,cy,cl,gf)	
<b>Moroccan spiced hummus</b>	9.5
With pitta bread sun dried tomatoes (cl,l,gf)	

### MAINS

<b>Vegan plant based burger</b>	17.5
with spiced tomato chutney baby Gem, red onion, and triple cooked chips (ci,sy,md)	
<b>Italian fresh gnocchi</b>	17.5
with roasted pumpkin and crispy kale (ci)	
<b>Basil pesto linguine</b>	17.5
with baby spinach and sun blush tomato (n,ci,sy,p)	

### SIDES

Seasonal medley of vegetables (gf)	5
Thick cut chips (gf)	5
Side salad (su,gf)	5

### DESSERTS

<b>Blackcurrant mousse cake</b>	10
Blackcurrant sorbet (sy,p,n,gf)	
<b>Chocolate &amp; raspberry torte</b>	10
Raspberry sorbet (sy,p,n,gf)	
<b>Selection of 3 scoops of sorbets (mk)</b>	8.5

### Allergens

Celery ( <b>cy</b> )	Lupin ( <b>l</b> )	Peanuts ( <b>p</b> )
Cereals ( <b>cl</b> )	Milk ( <b>mk</b> )	Sesame ( <b>se</b> )
Crustaceans ( <b>cr</b> )	Molluscs ( <b>ms</b> )	Soya ( <b>sy</b> )
Eggs ( <b>e</b> )	Mustard ( <b>md</b> )	Sulphites ( <b>su</b> )
Fish ( <b>f</b> )	Nuts ( <b>n</b> )	