

# Vegetarian & Vegan Dishes



## > TO BEGIN...

**Roasted Celeriac & Stilton Soup** caramelized apple, hazelnut (v)... £6.50

**Goat's Cheese Croquettes** purple beetroot salad, pomegranate (v) (ve available with vegan cheese)... £6.75

**Beetroot & Chick Pea Bombe with Goey Vegan Cheese Centre** cherry tomatoes, wild mushrooms, crispy seeds, pea shoots, beetroot powder (ve)... £6.50

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## > MAIN COURSE ...

**Vegan Caramelized Celeriac Steak** rosemary roasted potatoes, maple glazed roots, chestnut Brussel sprouts, apricot & sage stuffing, candied walnuts (ve, gf)... £14.50

**Roasted Red Pepper "Yorkshire Pasta Company" Fusilli** buttered spinach, freshly grated nutmeg, char grilled courgette, artichoke, basil pesto (v)... £10.50

**Vegan "Fish" & Chips** beer battered tofu, chips, crushed minted peas, vegan mayonnaise, lemon wedge (ve)... £15.00

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## > SIDES...

**Homemade Yorkshire Pudding** with a jug of gravy (v) / **Chefs Hand Cut Chips** (v, gf) / **Baked Cauliflower** in Fountains Gold cheese sauce (v) / **Sprouts** chestnuts & brown butter (v, gf) / **Beer Battered Onion Rings** (ve) / **Forest Salad Bowl**, baby gem, radish, carrots, toasted pumpkin seeds, maple dressing (ve)

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## > GREAT BRITISH PUDDINGS...

**Chocolate Orange Fondant** piping hot with caramelised bananas (please allow extra time to bake & rest – the pudding we mean!) (v)... £7.75

**Black Forest Crème Brulee** shortbread leaves (v)... £6.50

**Traditional Christmas Pudding** winter berries, brandy sauce (v) (ve available)... £6.75

**Apple & Blackberry Crumble** nutmeg & vanilla custard (v) (gf)... £6.00

**Cheese Board** a selection of local & French cheeses, suitably garnished (v)... £9.00

**Yorkshire Ice Cream** Vegan Peanut Chip (ve), Raspberry & Sorrel Sorbet (ve) Ginger Caramel (v), Chocolate (v), Strawberry (v), Vanilla (v)

*If you have an allergy, or any questions about the menu, please ask a member of staff.*