



# VEGAN MENU

## NIBBLES

Bowland Baked Breads <i>Dipping Oils   Whipped Butter</i>	4.00
Tempura Cauliflower <i>Sweet Chilli Dipping Sauce</i>	3.50
Mistoliva Olives <i>Extra Virgin Olive Oil   Garlic &amp; Parsley</i>	3.50
Pok Pok Lotus Crisps <i>Thai Chilli Salt</i>	3.50
Lime, Chilli & Vegetables <i>Garlic &amp; Parsley Dipping Sauce</i>	4.00

## STARTERS

BBQ'd Tender-Stem Broccoli <i>Charred &amp; Sticky Broccoli Stems   Sesame Za'atar Dressing</i>	5.80
Courgette & Roast Garlic Soup <i>Toasted Fennel</i>	6.00
Charred & Marinated Aubergine <i>Scorched &amp; Marinated Aubergine   Olive Oil Gin Pickled Vegetables</i>	6.00
Szechuan Spiced Mushrooms <i>Crispy Spiced Mushroom   Watermelon Relish Pickled Daikon</i>	6.00
Smashed Avocado <i>Chilli   Toasted Sourdough</i>	5.50
Marinated Vegetable Skewers <i>Rape Seed Oil   Mint</i>	6.50
Caprese <i>Heirloom Tomatoes   Wild Rocket Leaf   Basil Extra Virgin Olive Oil   Balsamic   Olives</i>	6.00

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free.

## SALADS

Superfood Salad <i>Moroccan Spiced Charred Tender-stem Broccoli Pomegranate Tabbouleh   Feta   Parsley Mint   Seeds   Ras El-Hanout Yoghurt</i>	10.00
Smoked Avocado & Tempura Cauliflower Salad <i>Heirloom Tomato   Wild Rocket Leaf   Basil Extra Virgin Vinaigrette</i>	10.00

## MAINS

Gobi Manchurian <i>Manchurian Cauliflower   Spinach &amp; Lentil Dahl Mango Pickle   Minted Yoghurt</i>	14.00
Briouat Parcels <i>Crispy Parcels Filled with Sweet Potato Pea &amp; Dukkha Spice   Bulgur Wheat Preserved Lemon   Green Beans   Hazelnut</i>	14.00
Spinning Block Bean Burger <i>5 Bean Burger   Relish   Grilled Onions Dill Pickle   Toasted Roll   Fries</i>	12.00
Sicilian Linguini <i>Linguini   Cauliflower   Golden Raisins Toasted Pine Nuts   Chilli   Garlic</i>	13.00

## SIDES 3.00

<i>Honey Glazed Heritage Carrots</i>
<i>Charred Broccoli &amp; Toasted Almonds</i>
<i>Baked Radicchio, Capers Rapeseed Oil &amp; Balsamic</i>
<i>Buttered New Potatoes</i>
<i>Skinny Fries</i>
<i>Holmes Mill Chunky Chips</i>
<i>Seasonal Greens</i>
<i>Salad Caprice</i>
<i>Bowland Beer Battered Onion Rings</i>

## DESSERTS

Bowland Food Hall Sticky Toffee Pudding <i>Butterscotch Sauce   Vanilla Ice-cream</i>	6.00
Dark Chocolate Pot <i>Griottine Cherries   Honeycomb</i>	6.50
BBQ'd Pineapple <i>Salted Caramel   Rum   Vegan Vanilla Ice-Cream</i>	7.50
Macerated Berries <i>Summer Fruit Sorbet</i>	5.00
Selection of Sorbets & Vegan Ice-Creams	5.00