



VEGAN MENU

NIBBLES

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



STARTERS

BBQ'd Tender-Stem Broccoli <i>Charred & 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 & 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 Parsley Mint Seeds</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 & Lentil Dahl Mango Pickle Mint Dressing</i>	14.00
Briouat Parcels <i>Crispy Parcels Filled with Sweet Potato Pea & 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>Heritage Carrots</i>
<i>Charred Broccoli & Toasted Almonds</i>
<i>Baked Radicchio, Capers Rapeseed Oil & Balsamic</i>
<i>New Potatoes</i>
<i>Skinny Fries</i>
<i>Holmes Mill Chunky Chips</i>
<i>Seasonal Greens</i>
<i>Tomato & Olive Salad</i>
<i>Bowland Beer Battered Onion Rings</i>

DESSERTS

Bowland Food Hall Sticky Toffee Pudding <i>Butterscotch Sauce Vegan 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