

Vegetarian & Vegan Dishes



> TO BEGIN...

Split Pea Soup & Foraged Wild Mint chive oil, crème fraiche, ciabatta (gf) (v) (ve available)... 6

Beetroot and Chickpea Bombe raw and preserved seasonal vegetables, seeds, grains pomegranate (ve)... 7

> MAIN COURSE ...

Spicy Cauliflower Buffalo Wings mint pea fritter, wasabi lime mayo, home-made chips, pea shoot salad (ve)... 15

Roasted Red Pepper “Yorkshire Pasta Company” Fusilli buttered spinach, freshly grated nutmeg, char grilled courgette, artichoke, basil pesto (v)... 13

Vegan “Fish” & Chips beer battered tofu, chips, crushed minted peas, vegan mayonnaise, lemon wedge (ve)... 13

Grilled Halloumi marinated vegetable board, smoked paprika guacamole, cracked black pepper crème fraiche, hand cut chips and a Forest salad (v)... 14

> SIDES...

Homemade Yorkshire Pudding with a jug of gravy (v)... £3.00/ **Chefs Hand Cut Chips** (ve, gf)...£3.00 / **Baked Cauliflower** in Fountains Gold cheese sauce (v)... £3.25/ **Beer Battered Onion Rings** (ve)... £3.00/ **Forest Salad Bowl** baby gem, radish, carrots, toasted pumpkin seeds, maple dressing (ve)... £3.00

> GREAT BRITISH PUDDINGS...

Fruits of the Forest Parfait Sicilian lemon sorbet, side oven granola, crème de framboise... 7

54% Dark Chocolate Delice salted caramel, peanut butter ice cream, cocoa nib tuile... 8

Buttermilk Panna Cotta ‘Makins of Yorkshire’ Strawberries, honeycomb, blanched hazelnut and garden mint... 6

Sticky Toffee Pudding Muscovado & Kirsch cherry toffee sauce, Madagascan vanilla ice-cream... 6

Chocolate Orange Fondant piping hot with fresh raspberry and mascarpone (please allow extra time to bake & rest – the pudding we mean!)... 8

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