

# Vegan Menu

## Starters

Soup of the day with a mini tin loaf £6

Sweet potato falafels with rocket salad and a tahini and garlic dressing £6

## Lunch

**Baguettes and Wraps** Choose from white baguette, malted wheat baguette or beetroot wrap, with home cut chips and a White Horse side salad

Sweet potato falafels with rocket and tahini dressing £7

Mushroom and spinach £6.5

**The White Horse Super Salad (Spring into Summer!)**

Mixed leaf salad with tomatoes, cucumber, peppers, spring onions, radishes and a maple syrup and mustard dressing<sup>(GF)(DF)(VG)</sup> £8

Topped with oven roasted portobello mushrooms<sup>(GF)</sup> £9

## Mains

Vegetable penang curry with basmati rice and a thai cucumber and peanut salad <sup>(N)</sup> £12

Portobello mushroom and sweet potato tart with new potatoes and vegetables <sup>(GF)</sup> £12

Homemade Puy lentil and nut burger in a seeded roll with mayo, tomato, baby gem lettuce, dill pickle, home cut chips and onion rings <sup>(N)</sup> £10.50

## Desserts

Crumble of the day with dairy free ice cream £6

Hot chocolate fudge cake with vanilla ice cream and fresh berries £6.50

Selection of dairy free ice creams and sorbets £5

Head Chef: David Arnott

(Gratuities at your discretion)

V – Vegetarian | VG – Vegan | GF – Gluten free | N – Contains nuts | DF – Dairy free

*Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.*