

SANDY MOUNT HOUSE

vegan menu



STARTERS

- Vegetable spring roll, ginger sauce **Ce (wheat), So, Su** £10
- Squash & coconut soup, charred local sourdough **Ce (wheat), GFO** £10
- Tomato bruschetta, toasted ciabatta, balsamic glaze **Ce (wheat), Su, GFO** £8

MAINS

- Crispy aubergine katsu, sticky rice, pickled ginger & spring onion **Ce (wheat), Su** £17
- Tofish & chips, crushed garden peas, plant based tartar sauce **So, GF** £23
- Mushroom & kale penne, caramelised cashews **Ce (wheat), N (cashew)** £20
- Roasted squash & spiced quinoa salad, tahini dressing **Se, GF** £17

SIDES

- Skin on fries **GF** £5 Roasted winter vegetables **GF** £5
- Triple cooked chips **GF** £5

DESSERTS

- Coconut & blackberry panna cotta, almond crumb **So, N (almond), GF** £10
- Cinnamon coated churros, chocolate dipping sauce **Ce (wheat)** £8
- Apple & cinnamon crumble, vegan vanilla ice cream **Ce (wheat)** £10

ALLERGENS

C Celery	F Fish	Mu Mustard	So Soya	DF Dairy free
Ce Cereal	L Lupin	N Nuts	Su Sulphites	DFO Dairy free option
Cr Crustaceans	M Milk	P Peanuts		GF Gluten free
E Egg	Mo Molluscs	Se Sesame		GFO Gluten free option

Please make sure to inform us of any allergies. Kids & Vegan menu available on request.