

SANDY MOUNT HOUSE

Vegan Menu



STARTERS

Salt & chilli cauliflower bites, miso aioli **Ce** (wheat, spelt, kamut), **So**, **DF** £8

Mushroom & vegetable spring roll, satay dipping sauce
Ce (wheat, spelt, oats, kamut, barley, rye), **So**, **DF** £8

Curried parsnip soup, toasted house focaccia
Ce (wheat), **DF**, **GFO** £8

MAINS

Miso glazed grilled courgette, steamed jasmine rice, homemade katsu, spring onions, coriander **Ce** (wheat, spelt, kamut), **So**, **Se** **DF**, **GF** £19

Chestnut mushroom & puy lentil tagliatelle, spinach, gran reserve balsamic
Ce (wheat, spelt, kamut), **Su**, **DF** £19

spice chickpea and sweet potato falafels, cauliflower rice, roasted beetroot
DF, **GF** £18

SIDES

Skin on fries **DF**, **GF** £5 SMH dressed salad **Mu**, **Su**, **DF**, **GF** £4

Chunky chips **DF**, **GF** £5 Baked tenderstem broccoli **DF** £6

DESSERTS

Apple & rhubarb crumble, plant based vanilla ice cream
DF, **GF** £8

Dark chocolate brownie, chocolate sauce, plant based vanilla ice cream
So, **DF**, **GF** £10

Selection of marios sorbets **DF**, **GF** per scoop £2.50

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.